

SOJOURN

NEWSLETTER AND WINE OFFERING

SPRING 2017

"Life is but a Sojourn. Enjoy the best of it."—Plato

CHEERS TO 2017!

As we pause at the dawn of a new year, we find it remarkable that the spectacular vintages keep on coming. Moderate weather, long hang times and perfect harvest conditions, along with meticulous winemaking practices, have enabled us to deliver superb handcrafted wines that continue to receive accolades. We are especially proud of our 2014 Gap's Crown Vineyard Pinot noir, which was **ranked #35 on Wine Spectator's list of the Top 100 Wines** for 2016. It was the highest ranked California Pinot noir on the list.

Sojourn's Spring 2017 Wine Release offers many fan favorites with four Pinot noir, two Chardonnay and two Cabernet Sauvignon wines. Erich and our winemaking team continually remind us that great wine is made in the vineyard, and Gap's Crown never disappoints. The **2015 Gap's Crown Vineyard** Pinot noir bursts with dark cherry and boysenberry and is a highlight of the Sojourn Spring 2017 Wine Release. The primary difference between the 2015 and 2014 vintages for Pinot noir is that far fewer cases were produced in 2015. While quality was high, yields were down significantly, and all of our vineyard designate Pinot noir wines were impacted. We encourage you to order these wines during the release period to secure your allocation. Thank you very much for your understanding.

Our flagship **2015 Sangiacomo Vineyard Pinot noir** is a true standout this vintage, with red fruit flavors and signature creamy texture. The **2015 Rodgers Creek Vineyard** Pinot noir showcases mushroom and soy overlaying layers of red fruit, earth and rosemary. The 2015 Sonoma Coast Pinot noir appellation blend is a complex and nuanced wine perfect for a quiet evening at home or as a terrific addition to any dinner party.

The two white wines featured in this release are the 2015 Sangiacomo Vineyard Chardonnay and the 2015 Sonoma Coast Chardonnay. The Sangiacomo, produced from the same vineyard as our standout Pinot noir, is crisp and fruit-forward with a rich lemon-lime profile. It is perfect for the coming warm



summer days. The Sonoma Coast is a blend of several lots from three iconic vineyards spanning this cool-climate appellation. It continues to be a crowd-pleaser at \$38.

The 2014 Cabernet Sauvignons in this release include the exceptional **Beckstoffer Vineyard Georges III**, with its signature Rutherford Dust aromatic profile and layers of dark fruit and silky tannins. The 2014 Home Ranch Cuvée Cabernet Sauvignon is similar to its highly rated predecessors, showcasing lush blueberry and Mexican chocolate notes.

On a sad note, Sojourn recently lost a great supporter, colleague and friend in Greg Walter of *The Pinot Report* after a courageous battle with colon cancer. Please don't put off getting screened for this heartbreaking disease. We will miss Greg's kindness, warm smile, constructive critiques and thoughtful wine reviews. He was an icon in the wine business and our community.

We hope you enjoy our Spring 2017 Release wines. Sojourn's travel calendar is as full as ever this year, and we hope to see you on the road or in the Sojourn Tasting Salon here in Sonoma soon.

Erich Bradley
Erich Bradley
Winemaker

Craig Haserot
Craig Haserot
Proprietor

PURCHASING OUR WINES

The best way to acquire our wines is to purchase them directly from the winery. We have implemented a secure online ordering system accessible at www.sojourncellars.com.

We also welcome orders via phone, fax and snail mail using the personalized order form included with this newsletter. To ensure fulfillment of your allocation, please log in or return your order form as soon as possible. If you would like additional bottles, please fill in the "Additional Bottles Requested" column, and we will do our best to accommodate your requests.

2015 SANGIACOMO VINEYARD PINOT NOIR SONOMA COAST

Miniscule yields resulted in additional layers of depth and nuance in our 2015 Sangiacomo Vineyard Pinot noir. This is one of our favorite wines of the vintage, as the vineyard simply delivered above expectations in terms of quality fruit and rich character. The vineyard is situated on Roberts Road at the western base of Sonoma Mountain. We source from six distinct blocks, with each one adding a layer of texture and flavor nuance. Cool ocean breezes of the Petaluma Gap are key to the vineyard's ability to produce noteworthy Pinot noir. In 2015 the vines woke up early and matured slowly with long hang times and even ripening. This wine is nicely balanced, with a lush, creamy texture and seductive aromas of dark cherry, black tea and forest floor.

94 Points – *PinotFile*

2015 GAP'S CROWN VINEYARD PINOT NOIR SONOMA COAST

On the heels of the 2014's #35 ranking on *Wine Spectator's* Top 100 wines of 2016, the 2015 bottling continues to affirm that Gap's Crown is one of the top California Pinot noir vineyards. Steep slopes and rocky soils cause significant vine stress, and the resulting wines are concentrated, with complex flavors and phenomenal structure. Moderate weather in 2015 allowed for optimal picking conditions, and flavors were bursting as the grapes matured. Dark cherry and boysenberry aromas lead to hints of baking spice and thyme. This is a complex wine that makes a stunning first impression with its explosive aromatics and plush texture. In 2015 we fermented 10% of the grapes whole-cluster, adding to the wine's rich character and aromatic complexity.

92 Points – *PinotFile*

2015 SANGIACOMO VINEYARD CHARDONNAY SONOMA COAST

Our Sangiacomo Vineyard Chardonnay is produced from the same vineyard as our highly rated Pinot noir. 2015 resulted in the best vintage of Chardonnay in the Sonoma Coast region so far this decade, and this bottling offers a fabulous expression of the varietal and vineyard site. Small clusters and low yields provided concentrated flavors, great acidity and length. We sourced fruit from three distinct blocks in 2015 headlined by Old Wente clone vines. This is a serious Chardonnay with distinctive aromas of citrus, pear, fig and hints of crème brûlée. This leads to rich flavors and layers of texture, while natural acidity gives the wine length and depth. The grapes were pressed whole-cluster and fermented in French oak barrels, 30% of which were new.

92 Points – *PinotFile*

2015 SONOMA COAST CHARDONNAY

Our 2015 Sonoma Coast Chardonnay is a blend of several lots from three iconic vineyards that showcase how Chardonnay thrives in this cool-climate appellation. We sourced grapes from Sangiacomo, Durell and Gap's Crown Vineyards to produce this cuvée. Dry weather in both winter and spring resulted in smaller berry sizes with high levels of concentration and detailed aromatics. A lovely nose of stone fruit, apples and white flowers leads to rich flavors and an intriguing mix of depth and vibrancy on the palate. Refreshing and layered, this wine is a fabulous blend of old-world style and new-world eloquence. It is fruit forward with a touch of minerality and crisp acidity. Each lot was fermented in French oak barrels, 30% of which were new.

90 Points – *PinotFile*



2015 RODGERS CREEK VINEYARD PINOT NOIR SONOMA COAST

The 2015 vintage takes our Rodgers Creek Vineyard Pinot noir to another level. Loose clusters and tiny berries gave us a complex and layered Pinot noir that retains its signature earthy mushroom notes, while red fruit aromas and Asian spices explode from the glass. This vineyard is well suited for growing Pinot noir. It sits high on a ridge in the teeth of the Petaluma Gap, taking the full brunt of wind and fog that define this cool climate zone. In 2015 we whole-cluster fermented 15% of the grapes to add aromatic complexity and verve. Smooth texture and rich, silky tannins make it a pleasure to drink now, while giving the wine longevity. Distinctive aromas of mushroom and soy overlay red fruit flavors, earth and hints of rosemary.

93 Points – *PinotFile*

2014 BECKSTOFFER VINEYARD GEORGES III CABERNET SAUVIGNON, RUTHERFORD

The famed Beckstoffer Vineyard Georges III in Rutherford is the former Beaulieu Vineyard No. 3, originally planted by Georges de Latour in 1928. The 2014 growing season began early in Rutherford, with winter drought conditions leading to early bud break and ideal dry heat. Robert Parker has rated 2014 as an outstanding, accessible vintage, marked by an intensely dark color, robust aromatics and excellent overall fruit character. In 2014 we picked our F-Block vines in two separate meticulous sweeps so all the clusters reached optimal maturity. The individual components were then blended to create a beautifully balanced wine with a silky smooth texture and flavors of dark cherry, earth and mocha that showcase the classic Rutherford Dust profile.

2015 SONOMA COAST PINOT NOIR

In 2015 we blended several unique lots produced from Gap's Crown, Sangiacomo, and Rodgers Creek Vineyards, as well as a new vineyard, Dorothy Cameron, that has added additional complexity and depth to the blend. This wine offers robust flavors, exceptional texture, and is a tremendous value at \$39. Components from Gap's Crown and Sangiacomo Vineyards contribute creamy texture and explosive aromatics characteristic of the vineyard-designate wines we produce from these sites. We are thrilled with how this 2015 vintage Sonoma Coast blend came together seamlessly. It is balanced and layered with bright aromas of crushed berries, dark cherries and hints of nutmeg and earth, leading to a long finish.

90 Points – *PinotFile*

2014 HOME RANCH CUVÉE CABERNET SAUVIGNON SONOMA VALLEY

Weather patterns in Sonoma in 2014 were ideal for ripening Cabernet Sauvignon. Home Ranch Vineyard benefited from the moderate heat and dry conditions as the grapes matured at an even, optimal pace. This cuvée is built on a core of clone 337 Cabernet Sauvignon from Home Ranch Vineyard in southwest Sonoma Valley, planted by proprietor Craig Haserot in 2002. It is a showy wine, with complex aromas of blueberry and cocoa leaping out of the glass. It has a pleasant, soft entry with seductive, silky tannins. The dark fruit aromas express themselves early with just a hint of mint from the neighboring Eucalyptus trees. The texture is big and lush with fine tannins that linger on the finish. This wine is a superb value at \$54!

UPDATE FROM THE VINEYARDS

Big Bang Theory

The 2015 vintage started with a bang – an unusually warm winter and a dry spring promoted early bud break. Severe drought conditions continued throughout the entire growing season. The vines responded by producing loose clusters and smaller berries with an abundance of flavor and ripe tannins. It was one of the earliest harvests on record with low yields. The resulting Pinot noir and Chardonnay wines are highly concentrated, with layers of depth and nuance and greater acidity. They are starting to sing now and will continue to evolve and gain complexity with cellaring.

This release also features our 2014 Cabernet Sauvignons.

The 2014 growing season also began very early with winter drought conditions leading to early bud break. March rains fueled the vines and moderate summer weather allowed the grapes to develop at an even pace. Coming on the heels of the exceptional 2013 vintage, the 2014 Cabernet Sauvignons are more open and friendly early on. Moderate tannins make for smooth lush wines that are a pleasure to drink.





ROASTED DUCK WITH ORANGE AND GINGER & BUTTERNUT SQUASH PURÉE

From Glen Ellen Star Executive Chef Ari Weiswasser
Serves 4

Duck

(substitute chicken for duck if desired)

1 5 to 6-pound Liberty Farms Duck

3 tbsp kosher salt

1 tbsp 5-spice powder

1 large orange, zested &
cut into 6 wedges

1 tbsp each grated ginger & garlic

Glaze

2 cups fresh orange juice

1 tbsp honey

2 tbsp Demerara sugar

2 tbsp soy sauce

3 star anise

Rinse duck and pat dry. Remove neck and giblets and save. Remove excess fat from cavity and tail area and trim off a bit of floppy neck skin. Prick duck skin all over with tip of sharp paring knife, making sure not to penetrate meat.

Mix together salt and 5-spice powder. Season interior of duck with 1 tbsp salt mixture; use remainder to generously season exterior (you may have a little left over). Combine orange zest with grated ginger and garlic, then smear mixture inside cavity. Place orange wedges in cavity. Tie legs together. Secure neck flap with wooden skewer or toothpicks. Place duck on rack in roasting pan breast-side-up and refrigerate overnight, uncovered.

Heat oven to 350 degrees. Meanwhile, bring duck to room temperature and make the glaze. Bring orange juice, honey, sugar and soy sauce to a simmer. Add sliced ginger and star anise, then reduce mixture until you have a medium-thick syrup, about 10 minutes. Remove from heat and set aside.

Roast duck for 1 hour, carefully pouring off fat and turning duck over after 30 minutes. Paint with glaze and roast another 30 minutes. Tent with foil if glaze begins to get too dark. Duck is done when temperature at thickest part of leg reads 155 degrees (about 1 hour 15 minutes). Paint duck once more, keep warm and let rest 20 minutes. The duck will carry to 165 degrees and be fully rested. Use poultry shears to cut into quarters. Serve with mashed butternut squash if desired.*

*Please contact us if you would like the squash recipe.

Enjoy with a bottle of 2015 Sangiacomo Vineyard Pinot Noir.

SANGIACOMO VINEYARD SPOTLIGHT

Sangiacomo is the flagship vineyard of Sojourn Cellars. It has been the backbone of our Pinot noir program since the 2004 vintage and Chardonnay since 2011.

Great wine begins with exceptional sites, and with its cooling fog and well-drained gravelly soils, the Sangiacomo Vineyard on Roberts Road has distinguished itself as an epicenter of distinctive Pinot noir. In addition to an exceptional site, exceptional farming is required to produce wines of distinction. With a 90-year history of farming in Sonoma County, the Sangiacomo family continues to push their grape farming to new heights of quality.

Carefully tended by third-generation Sangiacomo family members, the prestigious Sangiacomo Vineyard on Roberts Road rests on an old creek bed at the base of Sonoma Mountain in the Petaluma Gap region of Sonoma County. Gap's Crown Vineyard is located on a slope just above it. The long, slow and even growing season at Sangiacomo allows for extended hang times that promote rich fruit flavors and the hallmark creamy texture in resulting wines. This slower ripening process also allows the fruit to retain its natural acidity and brightness, giving the wines freshness and lift. Sangiacomo Vineyard Pinot noir is typically the last Pinot fruit to be harvested at Sojourn Cellars.

Sojourn is fortunate to have access to a variety of clones for our Sangiacomo Vineyard Chardonnay and Pinot noir wines, which adds to their complexity. The Pinot noir is comprised mostly of Dijon clone 115, which provides succulent texture and bright cherry fruit, bolstered by splashes of Swan clone and 777 for additional depth and richness. Our Chardonnay is an inviting blend of clones 95 and Old Wente that offers up a bouquet of lively citrus and crème brûlée.

It is our pleasure to produce wines from this celebrated vineyard, and we look forward to continuing our proud partnership with the Sangiacomo family for years to come.

VISIT US IN SONOMA!

We welcome the opportunity to host you at our Tasting Salon, located just off the Plaza in downtown Sonoma. Sojourn Cellars offers a unique, comparative wine tasting where guests explore the nuances of terroir and distinctive vineyard sites. Our seated tastings feature flights of single vineyard and appellation Pinot noir, Chardonnay and Cabernet Sauvignon.

CONTACT US

Tasting Salon

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