

SOJOURN

NEWSLETTER AND WINE OFFERING

FALL 2014

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

PEOPLE SAY THAT GOOD THINGS COME IN THREE'S. Whether we're talking about sports, a BLT or wine, there is something special about the trifecta. In addition to producing three varietals – Pinot noir, Cabernet Sauvignon and Chardonnay – and having a three-person winemaking team, Sojourn Cellars is proud to introduce three new bottlings for our Fall 2014 Wine Release.

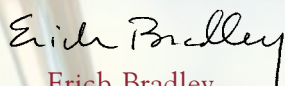
Before we get to the three new wines, we would like to introduce a triple-whammy of spectacular Pinot noir vineyard designates from the extreme west Sonoma Coast: Silver Eagle, Ridgetop and Campbell Ranch (rated 95, 94 and 94 points, respectively). The 2012 vintage was kind to these vineyards, which are all perched high above sea level, clinging to the coastal mountains, where they are gently warmed with sun by day and blasted with cold ocean fog by night. The mild summer allowed for extended hang-time and slow, even ripening. The resulting wines are uniquely true to their individual vineyard roots, while showing distinctively different wine characteristics.

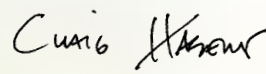
The three new wines for Fall 2014 include two 2012 Sonoma Coast Chardonnays and a 2011 Oakville Cabernet Sauvignon. The 2012 Durell Chardonnay (90 points) is sourced from arguably one of the top five Chardonnay vineyards in California, from which Kistler, Tor and Three Sticks have consistently made high scoring wines vintage after vintage. Our inaugural Durell Chardonnay is smooth and rich, powerful and dense, with a monster long finish. The 2012 Campbell Ranch Chardonnay (91 points) is from the same vineyard as its Pinot noir cousin and shows a leaner, more European profile.

New from Napa Valley is our 2011 Oakville Cabernet Sauvignon, sourced from the sought-after Oakville Ranch Vineyard. This mountain vineyard sits high above the Silverado Trail in eastern Oakville, and it has a long list of elite winery customers including Harlan, Plumpjack and Andy Erickson. The wine is powerful, rich and structured.

The final three wines rounding out our Fall 2014 Release include two 2012 Russian River Valley Pinot noir wines, and the 2011 Spring Mountain Cabernet Sauvignon. The 2012 Russian River Valley Pinot noir (93 points) has a firm, balanced structure and multiple layers of red fruit, earth, and floral notes. 2012 was the fourth year producing our Wohler Vineyard Pinot noir (92 points). This wine shows the dark fruit profile and signature Russian River Valley earthiness that its fans have come to expect and love. The 2011 Spring Mountain District Cabernet Sauvignon was picked at optimal ripeness, and the wine is polished, with pure mountain fruit character. All of the Sojourn Fall Release wines have smaller case productions, and we expect them to sell out quickly.

As we launch the Fall Release, we are also preparing for the 2014 harvest, which will be early this year due to the warmer than normal winter and spring. The fruit is beginning to taste great in the vineyard, and we have high hopes for the rare three-peat of exceptional vintages from 2012, 2013 and 2014. Thank you again for your ongoing support of our winery, and here's to more trifectas in the near future!


Erich Bradley
Winemaker


Craig Haserot
Proprietor

The mild 2012 summer allowed for extended hang-time and slow, even ripening. The resulting wines are uniquely true to their individual vineyard roots, while showing distinctively different wine characteristics.

2012 Silver Eagle Vineyard Pinot Noir Sonoma Coast

Silver Eagle Vineyard is located north of Occidental at the western edge of the Sonoma Coast. Ulises Valdez cares for this extraordinary vineyard with an uncommon attention to detail and meticulous farming practices. Mark Aubert helped develop the site into a world-class vineyard that is gaining acclaim as high-profile producers such as Aubert and Rivers-Marie, in addition to Sojourn, deliver terrific bottlings.

Sojourn's blocks within the vineyard are positioned in low-vigor sections and planted in tight formation, resulting in small clusters and intense flavors. Pinot noir clones Pommard, Calera and Vosne-Romanee were blended together to create this complex wine with distinctive character.

95 POINTS PINOT REPORT

2012 Ridgetop Vineyard Pinot Noir Sonoma Coast

Ridgetop Vineyard is owned and managed by Thomas Rivers Brown and Fred Schrader. It is located in the remote coastal mountains along the northern Sonoma Coast near Annapolis. Ulises Valdez tends to the vineyard diligently, and the resulting wines showcase his high-quality farming as well as this unique vineyard site.

Located high above the Pacific, the salty sea air and ocean breezes are ever present, with thick fog receding each day to present ideal ripening conditions for Pinot noir. The vines produce miniscule yields with concentrated flavors, provocative aromatics, and silky texture as they struggle to grow. This wine offers powerful aromas of red and tropical fruits and burnt orange overlaying a bold strength and complexity at its core.

94 POINTS PINOT REPORT

2012 Campbell Ranch Vineyard Pinot Noir Sonoma Coast

Winemaker Erich Bradley describes the grapes from Campbell Ranch as "the best fruit I have ever tasted!" Aromas and flavors leap from the glass, with a complex array of tropical fruit and red cherries, and you can nearly taste the ocean breeze. The vineyard is located in the remote coastal mountains along the northern Sonoma Coast near Annapolis and is farmed by Ulises Valdez.

Pinot noir clones 115 and 777 were blended to produce a delicious wine with layers of aromas and flavors that lead you into silky tannins and a long finish. This wine is drinking very well right now, with explosive aromas of red fruit and a velvety texture that is a pleasure to drink.

94 POINTS PINOT REPORT

Purchasing Our Wines

The best way to acquire our wines is to purchase them direct 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.

2012 Russian River Valley Pinot Noir

Our 2012 Russian River Valley Pinot noir is a blend of two vineyards, Wohler and Riddle Vineyards, and offers a beautiful expression of the varietal and the loamy soils in which it excels. It has a medium ruby color with bright red cherry flavors, earth, and a silky texture.

Wohler Vineyard, located near Forestville in the heart of the Russian River Valley, serves as the foundation for the blend, and adds depth and lush textures. Located in Green Valley, Riddle is a young vineyard with exceptional Goldridge soils. It sits high on a ridge overlooking many of the iconic Pinot noir vineyards in the region. The resulting blend has a firm, balanced structure, and multiple layers of red fruit, earth and floral notes.

93 POINTS PINOT REPORT

2012 Wohler Vineyard Pinot Noir Russian River Valley

The 2012 vintage of this wine is big and deep, and continues to evolve in glass with complexity and nuance. It is a concentrated, lush Pinot noir with excellent length, and has become a fan-favorite for Sojourn enthusiasts.

Wohler has matured into a premier vineyard that showcases its renowned Russian River Valley terroir and unique Goldridge loam soils. We blended Pinot noir clones 828, 115 and Wadensville 2A to create a concentrated wine with dark red fruit aromas and hints of plum, vanilla and spice. This vineyard is located at the junction of Wohler Rd and Eastside Rd just minutes from the iconic vineyards that originally established the Russian River Valley as a world-class growing region for Pinot noir.

92 POINTS PINOT REPORT

New!

2012 Campbell Ranch
Vineyard Chardonnay
Sonoma Coast

Campbell Ranch Vineyard sits a stone's throw from the Pacific Ocean, and benefits from cool, coastal wind and foggy mornings that clear to warm afternoons, providing excellent temperature variation between night and day. The vineyard is farmed by renowned grower Ulises Valdez. Old Wente clone Chardonnay planted along the mountain ridge struggles in this harsh environment, resulting in miniscule yields with small berries on loose clusters.

This is a concentrated Chardonnay with depth of character. Aromas are refreshing and flinty with hints of green apple and honeysuckle. The texture is smooth with medium weight and exceptional persistence. Fermentation occurred in our chilled wine cellar in French oak barrels with a light touch of 20% new oak to retain freshness.

91 POINTS STEPHEN TANZER

New!

2012 Durell Vineyard
Chardonnay
Sonoma Coast

Durell has been the source behind some of the highest-rated and most sought-after Chardonnay wines in California. This marquee Chardonnay was made from 100% Old Wente clone from two blocks in this famed vineyard. The Hill block was planted in the 1990s and offers low yields of small clusters with prominent hen and chick berries. These small bunches provide robust flavors, complexity and texture. Each lot was harvested separately at night when the fruit was cold, and were whole cluster pressed immediately to extract only the highest quality juice.

The Sojourn 2012 Durell Chardonnay is lively and exotic with rich flavors, complexity and lush texture. It was fermented in French oak barrels to produce a smooth and expansive wine that is truly a Chardonnay lover's Chardonnay.

90 POINTS STEPHEN TANZER

New!

2011 Oakville
Cabernet Sauvignon
Napa Valley

This wine was made primarily from grapes grown at Oakville Ranch Vineyard, located in the hills among famous neighbors Dalla Valle, Showket, Pedregal and Backus. It is elegant, energetic and pleasurable. Vivid flavors of blackberry, raspberry and mocha persist with a touch of sage and dusty earth. It is notably complex and focused, ending with a long finish.

Oakville Ranch Vineyard sits 1,000 to 1,400 feet above sea level with a westward orientation overlooking Napa Valley. The vineyard was replanted in 2006 by esteemed organic viticulturist Phil Coturri. The sprinkling of clay over volcanic rocks, high elevation and western exposure combine to produce the powerful, rich, structured wines that make Oakville Ranch among the hottest vineyards in Napa Valley.

2011 Spring Mountain
District Cabernet
Sauvignon, Napa Valley

The 2011 vintage of our Spring Mountain District Cabernet Sauvignon was produced from grapes grown along the mountain tops above St. Helena. The soils are primarily volcanic and the location is literally wild. The vines grow on steep, southeastern facing slopes that produce concentrated flavors and provide bold mountain structure.

The cool 2011 vintage resulted in a polished wine with pure mountain fruit character, aromas of berries and cassis, and hints of perfume, thyme and sweet vanilla. It has seamless tension between the acid and fine-grained tannins, providing a lively pallet and nice length on the finish. This is a wonderful wine to enjoy with a hearty dinner this winter.

Let Sojourn Help with Your

Holiday & Corporate Gifts

Sojourn Cellars offers a personalized Corporate and Holiday Gift Program. We invite you to consider Sojourn wines for your corporate contacts, clients, employees, friends, family and holiday entertaining. Options include single bottles, verticals, and large format bottles. Create your own custom gift packs, too. Contact us for options and pricing.

BUY A BARREL

Take advantage of this rare opportunity to own an individual barrel of luxury wine created for you by Sojourn Cellars' winemaker, Erich Bradley. Once your barrel has finished aging, you can create a private label for your bottles. You may also bottle the wine using your company logo and message. There are a limited number of barrels available. Each barrel produces 288 bottles of wine. Contact us for a list of available barrels.

Contact us:
info@sojourncellars.com or
707.933.9753



Winemaker Update

The West Sonoma Coast is a wild place, with thick, wet morning fog, harsh coastal winds, roaming cows battling steep slopes for bits of grass, pockets of redwood forest shading the winding roads, and plenty of hippies. Earlier this summer, Erich was walking Riddle vineyard near Occidental and came back with wet clothes just from the fog alone. Later that same day it reached a sunny 82°F. That's how the summer goes along the West Sonoma Coast, and it is just part of what makes the wines from the region so compelling and special.

This release features three Pinot noirs and one Chardonnay from the West Sonoma Coast, a region that we have come to appreciate for producing exceptional grapes that we can turn into wines of distinction. These are serious wines from a serious region along the California coastline. It's a nice spot for oysters too! Don't miss Hog Island Oyster Company and Nick's Cove on your next visit.

THE 2012 VINTAGE WAS RATED THE BEST VINTAGE YET BY ROBERT PARKER OF THE WINE ADVOCATE for Sonoma Coast Pinot noir and Chardonnay. The climate in 2012 offered ideal conditions and, as winemakers, we were able to manage the fruit in the vineyard to near perfection and pick grapes entirely on our timeline. It was a dream come true, especially in contrast to the cold, wet 2011. The wines in this Fall Release offer a nice variety of aromas and flavors, yet all share the signature Sojourn silky texture. We hope you enjoy them.

We are now in the middle of the 2014 harvest. This year the vines woke up about two weeks earlier than last year, and they are being picked 7–10 days earlier as well. The weather has been moderate and ideal so far, similar to the weather pattern from the 2012 vintage. Grape flavors are complex and explosive, and we are excited to taste the resulting wines as fermentations complete.

Cheers!

Erich Bradley, Winemaker & Co-Founder (*center*)
Randy Bennett, Associate Winemaker & General Manager (*left*)
Tom Gendall, Assistant Winemaker (*right*)



Classic Sojourn Pinot Noir Pairing – Roast Pork Loin with Sage and Prosciutto

Our new Tasting Salon manager, Sarah, is a classically trained chef and former culinary instructor. We asked Sarah to provide a fabulous, easy to make recipe that not only pairs with our Pinot noir wines perfectly, but will also make you look like an all-star chef in the kitchen. *Suggested wine pairing: Wohler Vineyard, Campbell Ranch Vineyard or Sangiacomo Vineyard Pinot noir.*

Ingredients (Serves 4 to 6) – total time 60 minutes

1 boneless pork loin (about 3 lbs), butterflied	1/4 cup dry white wine
1/2 cup freshly grated Parmesan cheese	10-12 fresh sage leaves, thinly sliced
3 tbsp extra-virgin olive oil, divided	2 garlic cloves, minced
3 oz thinly sliced prosciutto	Salt & freshly ground pepper
	1 1/2 cups low-sodium chicken broth
	1 tsp flour

1. In a bowl, mix cheese, garlic, sage, and 2 tbsp olive oil. Season with salt & pepper.
2. Preheat oven to 400°F. Open the pork loin, cut side up. Season generously with salt & pepper. Cover with a single layer of prosciutto; spoon the cheese filling into the center in a thin line. Roll up and tie with kitchen twine at 1 1/2-inch intervals. Season with salt & pepper.
3. Heat the remaining oil in a large ovenproof skillet and brown loin over moderately high heat, about 10 min.
4. Add half of the chicken stock to the pan and roast loin in the oven for 40 to 45 min, or until thermometer in the thickest part of the meat registers 145°. Transfer the pork to a cutting board, cover loosely with foil and let stand for 15 min.
5. Pour the juices from the skillet into a small saucepan and skim off the fat. Add remaining broth and set it over high heat. Add the wine and simmer until reduced to a few tablespoons. Mix the flour with one tbsp of water. Whisk the flour slurry into the reduced sauce and simmer until slightly thickened. Season to taste.
6. Untie the pork loins and slice. Drizzle slices with the pan sauce to serve.
7. Enjoy with a glass of your favorite Sojourn Pinot noir!

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 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. To ensure a quality, educational and intimate experience, we offer tastings daily by appointment only.

Contact Us

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