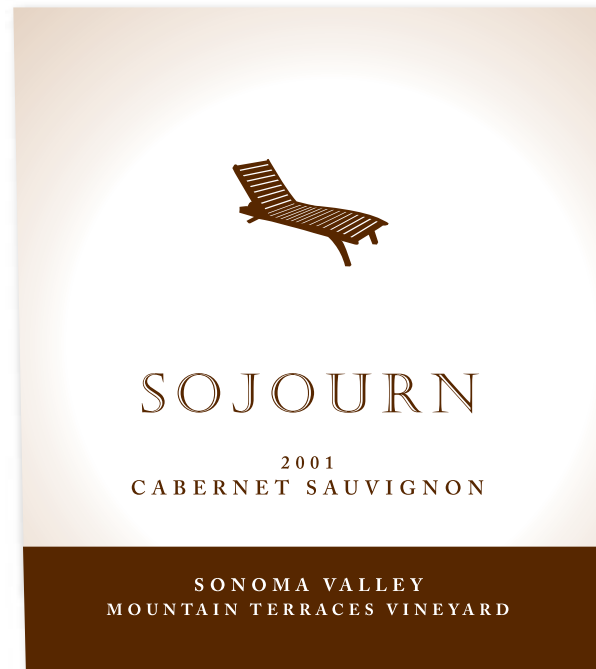


Sojourn Cellars 2001 Cabernet Sauvignon, Mountain Terraces Vineyard

Some experts are heralding the 2001 vintage as the finest year for Cabernet Sauvignon in Napa/Sonoma since the superb 1994 vintage. The growing season was mild from April through August and concluded with an extended hot, dry spell in September and early October that dehydrated a high percentage of the crop. The fruit that survived the heat wave produced wines with concentrated flavors and color.

The grapes for this hillside Cabernet Sauvignon were grown at the Audelssa estate (Mountain Terraces Vineyard), high above Glen Ellen on the southwestern slope of the Mayacamas Range overlooking the Sonoma Valley. Vineyard yields here seldom reach 1.5 tons per acre due to the extreme terrain and limited water and soil, combined with viticultural practices aimed at maximizing concentration and flavor. Aromas of blackberries, dark cherries, bay leaf and toast, and a mouth of pure black currant, bittersweet chocolate and tobacco leaf mark this dense colored 2001 vintage wine. This wine should age effortlessly for 10 to 15 years.



Purchasing Sojourn Cellars Wine

Sojourn Cellars wines are not yet available in retail or wholesale outlets, though we expect them to be sold in restaurants and retail locations in the future. For now, our wines may be purchased directly from the winery. If you are on our mailing list, you will receive two newsletters per year providing you with the opportunity to purchase our wines, which will be released in the spring and fall. Should you have friends or acquaintances who would like to be on our mailing list, or if you are no longer interested in receiving our newsletters, feel free to drop us a line at mailinglist@sojourncellars.com.



Money Back Guarantee

It is our desire that all our customers are happy and satisfied with the value our wines bring. We offer a money back guarantee. If for any reason you are not 100% satisfied with any of our products, please return the unused portion to us, and we will refund your purchase. No questions asked.

Who Is Sojourn Cellars?

- We are red wine makers with a new world winemaking style — our wines are bold and expressive.
- Our wines will be artisan, handcrafted and made in small lots to ensure the highest quality.
- Our wines will have a strong value component. They will not be cheap, but we want to price them within many wine buyers' reach.
- We believe in 100% customer satisfaction, including a money back guarantee, regardless of reason.

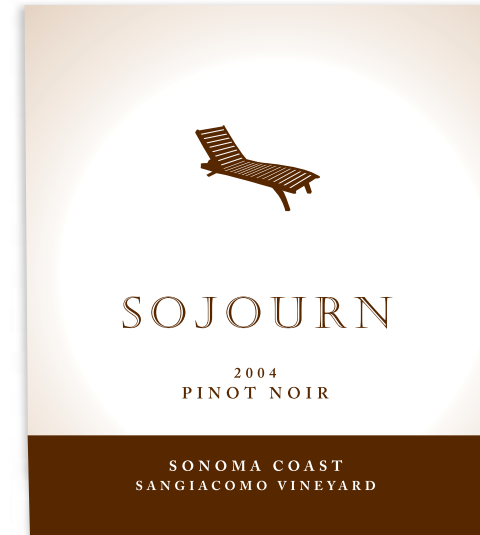


(left) DAN SCHAEFER SR., Founder and Senior Viticulturalist, Mountain Terraces Vineyard

The Pinot is Coming! The Pinot is Coming!

The 2004 harvest marked our initial foray in the world of Pinot Noir. We obtained excellent Pinot Noir grapes from our friends the Sangiacomo's, who have been farming wine grapes in Sonoma County since 1969. This recently planted vineyard on Roberts Road is located in a relatively cool area. We know there are even colder areas in Sonoma County; we are just not sure where, exactly. Grapes from this vineyard have been purchased by Flowers, Tandem, MacPhail, Roessler and Dunah — some real heavy hitters in the Sonoma County Pinot Noir arena! We feel fortunate to be in such elite company.

The 2004 Sojourn Sonoma Coast Pinot Noir, from the Sangiacomo Vineyard is a massive wine by Pinot Noir standards. It is dark, deep and concentrated with a pheromone-laden aroma of red cherries and earth, followed by a gush of red and dark berry and cherry in the mouth. This wine's texture is silky and round with balanced acidity and an extremely long finish. Hold on to your hats! This wine will be released in April, 2006. 210 cases produced.



Make a Barrel of Wine

Have you ever dreamed about making your own barrel of wine? A barrel of wine equals 25 cases or 300 bottles. Sojourn Cellars Custom Wine Program is designed for nontraditional winemakers such as wine enthusiasts, retailers, restaurateurs and executives who want to work together with Sojourn Cellars staff and winemakers to define and create their own unique wines.

Please call or e-mail to inquire about specific details.



Sojourn Cellars Release Schedule

Fall 2005

2001 — Sojourn Cellars Cabernet Sauvignon, Mountain Terraces Vineyard, Sonoma Valley

Spring 2006

2002 — Sojourn Cellars Cabernet Sauvignon, Mountain Terraces Vineyard, Sonoma Valley

2003 — Sojourn Cellars Cabernet Sauvignon, Mountain Terraces Vineyard, Sonoma Valley Reserve (very limited quantities)

2004 — Sojourn Cellars Pinot Noir, Sangiacomo Vineyard, Sonoma Coast

Fall 2006

2004 — Sojourn Cellars Cabernet Sauvignon, Mountain Terraces Vineyard, Sonoma Valley

Spring 2007

2004 — Sojourn Cellars Cabernet Sauvignon, Mountain Terraces Vineyard, Sonoma Valley Reserve (very limited quantities)

2005 — Sojourn Cellars Pinot Noir, Sangiacomo Vineyard, Sonoma Coast

2005 Harvest Notes

The unusual 2005 growing season has finally been put to bed. Unseasonably warm weather in March, followed by the wettest May and June on record in Sonoma County, created challenging conditions for growers. The timing of virtually all vineyard practices was affected, as was the amount of work required to manage the extra growth caused by the late rain. In the end, the success of a vintage is not dependent on the weather, however extreme, in the spring and early summer — it's all about August, September and October. This past August was very mild, but it warmed in September and stayed warm in October until all of the grapes had been harvested. The wines produced in 2005 should be ripe and delicious as a result.

Ordering Information

Orders are filled on a first-come, first-served basis. Please return your Order Form as soon as possible for the best order fulfillment. For additional bottles, please fill in the 'Additional Bottles Requested' column. Orders will be filled if reserves allow.

To order using a credit card (Visa/MC only) please **fax to 707.940.0303**. Your card will be charged at the time your order is shipped. If paying by check, please send via mail. Phone/E-mail orders are also accepted. We will do our best to honor special requests.



A Final Note...

Only when you make the decision to produce and sell an alcoholic beverage does one realize how many rules really exist. It took a small army of experienced folks to get us to the stage where we can actually offer you the opportunity to purchase our wines. To all who have generously provided us both solicited (and unsolicited) advice in the areas of viticulture, enology, sales, marketing, finance, legal, operations and of course 'wine tasting and sensory analysis', we are eternally grateful.

And to our behind-the-scenes special consultant, Ellen: Your endless patience, organizational skills and attention to detail have enabled us to maintain far more sanity than we deserve.

Thanks again!



Busy pressing...no time for a haircut!

Come visit us in Sonoma

We love visitors! If your travels bring you to wine country, we would welcome the opportunity to host you for a private tasting of our wines in bottle and in barrel, or a tour of the Sonoma Valley. We also are a great resource to assist you with your wine country vacation, as we are acquainted with the local hotels and restaurants. Don't come to wine country without contacting us!

Contact Us

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SOJOURN

NEWSLETTER AND INITIAL WINE OFFERING

FALL 2005

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

From antiquity to current times, the word 'Sojourn' has been reserved for the time spent in places that refresh the body, spirit and mind.

Welcome to Sojourn Cellars' inaugural newsletter and initial wine offering! Sojourn is a partnership between **Craig Haserot** and **Erich Bradley**. Our friendship developed on the tennis courts of Sonoma and was strengthened by our mutual desire to create delicious handcrafted wines — wines that we enjoy sharing almost as much as we enjoy consuming.

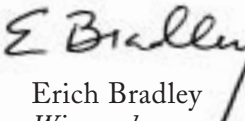
Our wines are made at the Audelssa Estate Winery in Glen Ellen, where Erich is the full-time winemaker. Erich describes his winemaking style as a blend of "New World" and "Old World" sensibilities. He guides operations in the vineyards to maximize the ripeness and concentration in our wines. In the winery he sorts clusters and individual berries by hand and vinifies using native yeasts in small, open-top containers that are punched down several times each day. After fermentation, Erich uses a traditional basket press to gently press the new wine and transfers it to small French oak barrels for aging. Erich believes that these artisan techniques produce a superior and distinctive wine product.

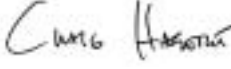
All of our wines are unfiltered to preserve their unique character. Our grapes are sourced from some of the most esteemed vineyards in Sonoma County.

The Mountain Terraces Vineyard in Glen Ellen is Audelssa's estate vineyard, which cascades from 1,800 feet down to 600 feet above sea level on the southwestern slope of the Mayacamas Mountains overlooking the Sonoma Valley. Several wineries including Pahlmeyer, Ramey and Pax purchase grapes from this unique site that features two distinct types of volcanic soil, rialite and basalt, both perfectly suited for growing ultra-premium wine grapes. It is from this vineyard that we source our Cabernet Sauvignon fruit.

The Sangiacomo Family has been farming wine grapes in Sonoma County for three generations. Their premier Pinot Noir vineyard is located on Roberts Road in the Sonoma Coast appellation. We are sharing blocks in this vineyard with revered Pinot Noir producers such as Tandem, MacPhail, Dunah and Roessler. This is one of the coolest sites in Sonoma County, nestled at the western base of Sonoma Mountain and relatively unprotected from coastal weather patterns. The microclimate in this vineyard allows for slow, even ripening and excellent acid retention — attributes that are essential to producing Pinot Noir of personality and distinction.

We are really excited about our wine project and we hope you thoroughly enjoy our wines during this holiday season and in the years to come.


Erich Bradley
Winemaker


Craig Haserot
Winetaster