

# SOJOURN

NEWSLETTER AND WINE OFFERING

FALL 2009

"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.

**PERSONAL, BY APPOINTMENT WINE TASTINGS; WINE SERVED IN RIEDEL STEMWARE; AT NO CHARGE.** Many thought we had consumed a bit too much Sojourn wine when we decided to open the Tasting Salon with an untested, and virtually unheard of, operating model. We are happy to report that our Tasting Salon has proved both a great place to showcase our wines and also a perfect setting to spend quality time with our customers. We have enjoyed meeting many of you over the past eight months, and we hope to see more of you in the months to come. Our plans include winemaker dinners, open house receptions and other fun events, so let us know when you're in town, and look for our special email invitations.

**This newsletter marks the first year** that we will offer a second wine release. In the future we plan to follow this semi-annual release schedule as our production has increased, and we have many exciting, new single-vineyard and appellation wines in the pipeline. **The Fall line-up includes two Pinot noirs and two Cabernet Sauvignons:**

- **2007 Demuth Vineyard,  
Anderson Valley Pinot noir**
- **2007 Alder Springs Vineyard,  
Mendocino County Pinot noir**
- **2006 Sonoma Valley Cabernet Sauvignon**
- **2006 Mountain Terraces Vineyard,  
Reserve Cabernet Sauvignon**

Our two new Pinot noirs are classic Mendocino wines and will reward those with the patience, space and inclination to cellar them. We produced only 325 cases total of both wines, and we have attempted to spread them as broadly and fairly

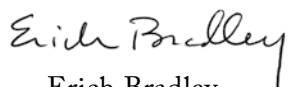
as possible through our allocations. **The small production, combined with some stellar early reviews, leads us to believe that both wines will sell out quickly.**

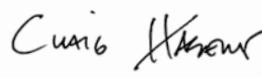
The two 2006 Cabernet Sauvignons are the successors to the two Cabs we shipped in our 2008 Release with some slight differences—more natural concentration and glycerin and half as many cases produced. Both are more forward than their predecessors and will drink well early on.

You will find your unique user ID and password on the order form included with this newsletter. We encourage you to visit our website, [www.sojourncellars.com](http://www.sojourncellars.com), to place your order for our Fall 2009 Release. Mail, fax and phone orders are OK, too. We are maintaining our Shipping Included policy for all orders of four bottles or more, and we will begin shipping this release as soon as the weather cools down (likely late September).

Thank you for helping spread the word about Sojourn! We have seen a substantial increase in press coverage since our last newsletter. We hit a milestone with a **95 point rating from the Wine Spectator on our 2007 Gap's Crown Pinot noir**. Ziggy, our now famous TCA sniffing dog, was featured in **Food and Wine Magazine** and **Wine Business Monthly**. We have also been written up in our local Sonoma newspapers, the San Diego Union Tribune, and numerous influential wine blogs.

Here in Northern California the fruit is set and maturing, tempered by cool, foggy nights in the vineyards. Another season, another vintage ... what a fantastic Sojourn we are on!

  
Erich Bradley  
Winemaker

  
Craig Haserot  
Winetaster



### 2007 Pinot Noir, Demuth Vineyard, Anderson Valley

The Demuth Vineyard sits at 1600 feet elevation on a bench high above the Anderson Valley, slightly northwest of Boonville. Vines here struggle to grow in 18 inches of clay atop thick plates of shale. We source fruit from two distinct blocks within this vineyard site. The Wadenswill-2A block was planted in 1990. The Pommard block was t-budded over from 18-year-old Chardonnay vines in 2000. In 2007 the cool, coastal micro-climate enabled us to pick both blocks in mid October. The idyllic conditions allowed for optimal fruit ripening while maintaining naturally balanced structure.

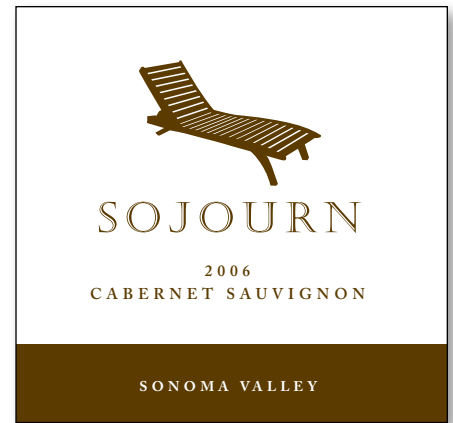
The nose encompasses a broad range of aromas: ripe strawberry, raspberry and black cherry, with added complexity of clove, spicy root beer, and forest floor. The wine is round and full-bodied with bright acidity and smooth tannins. Flavors match the aromas, with added touches of mineral and mushroom. The texture is smooth and silky with a seamless finish. We think this is one of the best Pinot noirs we have ever bottled! 150 cases produced



### 2007 Pinot Noir, Alder Springs Vineyard, Mendocino

This gem of a vineyard is located on the outskirts of Laytonville in northern Mendocino County. We sourced clones 115, 459 and 2A from the recently-developed, northern-facing Cahto Lake block at the very top of Alder Springs. The balance of the fruit we received was clone 777 from the Upper Vineyard. The medley of clones and blocks from around the vineyard has resulted in a complex mix of flavors and aromas with finely balanced structure.

Dark cherry aromas combined with clove, licorice and exotic spices provide a deep, mysterious bouquet. Roasted cherry, cola and cedar flavors follow in the mouth, leading to refined textures with broad shoulders. This wine finishes long with fine-grained fruit tannins lingering on the palate. Patience will reward those willing to cellar this wine. 170 cases produced



### 2006 Cabernet Sauvignon, Sonoma Valley

This cuvee is a classic, hillside-valley floor blend. It is comprised of 100% Cabernet Sauvignon grapes from select hillside and valley floor vineyards. The acidity of the valley floor grapes complements the intensity and concentration of the hillside grapes to produce a balanced expression of Sonoma Valley Cabernet Sauvignon. Aromas of ripe blackberries, dark cherries, and notes of anise and tobacco greet the nose. Flavors of black currants, cherries and plum follow, framed by supple tannins.

The 2006 vintage is a bigger wine, heavier and lusher than previous vintages. This Cabernet Sauvignon is fresh and pure with excellent acidity and weight. Fruit from the Mountain Terraces Vineyard makes up 60% of the blend in 2006, providing an excellent foundation of structure and rich, complex flavors. The remaining 40% was sourced from the Brewer Vineyard in Glen Ellen. 2006 represents the best we have seen from these vineyards, and the resulting blend is an exciting Sonoma Valley Cabernet Sauvignon. 270 cases produced

from vine to bottle...meticulous vineyard management...cluster sovereignty on the vine...field sorting...cluster and berry sorting in the winery...three to five day cold soak...whole berry, native fermentations...small lots...open-top fermentors...punch downs by hand...basket pressing...100% French oak barrels...unfined and unfiltered...



## 2006 Cabernet Sauvignon Reserve, Mountain Terraces Vineyard, Sonoma Valley

The grapes for this hillside Cabernet Sauvignon were grown exclusively at the Mountain Terraces Vineyard, high above Glen Ellen on the southwestern slope of the Mayacama Range. The vineyard was planted along terraces climbing from 600 to 1800 feet above sea level. Grapes for this vintage were sourced from two distinct vineyard blocks. The first block, Phase II, is clone 7 on 110R and was planted in 1992 in rialyte soils. The second block, Phase III, is also clone 7 on 110R, but is one year younger and planted in basalt soils. The severity of the terrain, thin soils and southwestern exposure combine to make this an uncommon growing situation for Sonoma Valley Cabernet Sauvignon. Prudent viticultural practices in these growing conditions maximize concentration and flavor development in this very special, 2006 vintage wine.

The 2006 vintage of this wine is a big, flashy representation of the Mountain Terraces Vineyard. Opulent dark fruit flavors layered with cherries and black tea lead to voluptuous textures and fine grained tannins. 140 cases produced

## SOJOURN CELLARS FUTURE WINE RELEASES

### 2010 NEW WINES!

**2007 Howell Mountain Cabernet Sauvignon, Napa Valley**

**2007 Spring Mountain Cabernet Sauvignon, Napa Valley**

**2008 Rodgers Creek Vineyard Pinot noir, Sonoma Coast**

**2008 Russian River Valley Pinot noir**



### Sojourn Grower Profile

#### Stuart Bewley of Alder Springs Vineyard

In a remote corner of northern Mendocino County, just 7 miles from the Pacific Ocean, Stuart Bewley meticulously tends his vines at Alder Springs Vineyard. We are excited to have the opportunity to work with Stu and add this unique vineyard to our Pinot noir program beginning in 2007. Bewley co-founded California Cooler back when disco music and bell-bottoms were in fashion. He sold the brand in 1985 and decided at age 32 to do something completely different. "I decided I was going to get into just completely the opposite end of the wine business," he says. So he set out to learn about great wine and great vineyards around the world.

In the early 90s Stu discovered the Alder Springs Vineyard site and began planting it out in Pinot noir, Syrah and Chardonnay. The vineyard sits at elevations of up to 2700 feet and is sheltered by a 4000 foot ridge to the west. He is a real pioneer—when he developed the site there were no other vineyards within 20 miles. Here fog and extreme temperature changes create a unique blend of coastal and inland influences. The uniqueness of the site, together with Stu's precise and meticulous farming, is what draws us to Alder Springs. "Stu is an encyclopedia of plant material," says Sojourn winemaker Erich Bradley. "The vineyard is more like a laboratory than any other site we work with, and Stu knows it in a way that none of the winemakers who buy his grapes ever will." There are 20 blocks with multiple clones and rootstocks to optimize the fruit from each unique block. Yields are very low at less than 2 tons per acre. Stu employs a full-time crew of 15 and estimates that each vine is touched 13 times every year.

Stu's labor of love translates into the bottle. "The Alder Springs doesn't taste like any other Pinot noir in our line-up," according to Erich. It is earthy and gamey, showing tannins and structure without sacrificing acidity. Having a partner like Stu, with his commitment to farming to produce great wines, ensures that Sojourn will be able to offer terrific Alder Springs Pinot noirs for many years to come.

## Purchasing Sojourn Wines

Sojourn Cellars wines are available at a limited number of retail and restaurant locations, primarily in the San Francisco, Los Angeles and New York metro areas. **The best way to purchase Sojourn wines is directly from the winery.** To make purchasing our wines easier, we have implemented a secure online ordering system, accessible through our website at [www.sojourncellars.com](http://www.sojourncellars.com). We also accept phone, fax and snail mail orders using the order form included with this newsletter.

Please log on or return your Order Form as soon as possible for the best order fulfillment. For additional bottles, please fill in the 'Additional Bottles Requested' column. We will do our best to honor special requests.

## Who Is Sojourn Cellars?

Sojourn Cellars is a partnership between Craig Haserot and Erich Bradley, two friends who met on the tennis courts of Sonoma, and who share a desire to create delicious, handcrafted artisanal wines. Erich describes his winemaking as New World style complemented by Old World sensibilities, and he employs artisanal techniques to produce superior and distinctive wines.

- We are red wine makers with a New World winemaking style; our wines are bold and expressive.
- Our wines are artisanal, handcrafted and made in small lots to ensure the highest quality.
- Our wines have a strong value component. They are not cheap, but we price them within many wine buyers' reach.
- We believe in 100 percent customer satisfaction, including a Money Back Guarantee, regardless of reason.



## 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 for a tour of the Sonoma Valley. We're also a great resource to assist you with your wine country vacation, as we're acquainted with the local hotels and restaurants. Don't come to wine country without contacting us!

## Contact Us

Sojourn Cellars	Tasting Salon
P.O. Box 1953	141 E. Napa Street
Sonoma, CA 95476	Sonoma, CA 95476
T: 707.933.9753	T: 707.938.7212
F: 707.940.0303	

*Order Wine Online:*

[www.sojourncellars.com](http://www.sojourncellars.com)

*Join Our Mailing List:*

[mailinglist@sojourncellars.com](mailto:mailinglist@sojourncellars.com)

## Sojourn Tasting Salon!

Our Tasting Salon is open just off the Square in the town of Sonoma! We have created a relaxed, private setting where Craig, Erich or our winemaking staff can host you for a personal, 45-minute, seated tasting. We serve all our wines in appropriate Riedel glassware. And unlike most tasting rooms, we do not charge for wine tasting. We invite you to join us (and bring your friends) to share in our passion for Pinot noir and Cabernet Sauvignon through a unique wine tasting experience.

We are open for tastings every day by appointment. We can also use the salon for winemaker dinners and special events for up to 12 guests. We hope that when you are in wine country you will schedule time to visit the salon. You can reach us on our reservations line at 707.938.7212.