

SOJOURN

NEWSLETTER AND WINE OFFERING

SPRING 2006

"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.

All we can say is thank you! Thank you! Thank you!

In just the few short weeks following our December inaugural release, we sold out of our 2001 Cabernet Sauvignon. The response has been overwhelming, and we'd like to extend our sincere and heartfelt appreciation to all of you who purchased our wine and became Sojourn Founding Members. Though we can't say we're surprised that our customers love our wine, we're completely thrilled by all the e-mailed and phoned-in raves. Thank you for the generous feedback and please keep it coming.

This newsletter marks the release of our two newest wines: the **2002 Cabernet Sauvignon** and the **2004 Pinot noir**.

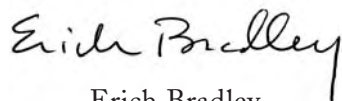
Like the 2001, the Sojourn Cellars 2002 Cabernet Sauvignon is made exclusively from grapes grown in the Mountain Terraces Vineyard. While the weather and growing conditions provided the 2001 Cabernet with an extra scoop of structure, the 2002 has added ripeness due to extended hang-time. As a result, the 2002 Cabernet is extraordinarily luscious and has a silky mouthfeel.

Downright delicious!

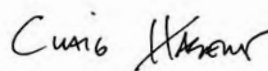
The Sojourn Cellars 2004 Pinot noir has been described by those who have tasted it as nothing short of tremendous. It is intensely colored and concentrated, lingering on the palette for 30 seconds or more.

For the future, we plan on expanding our focus on Pinot noir. Although we will continue with our successful Cabernet Sauvignon program, even looking to branch out to selected hillside vineyards in the Napa Valley, our plan is to produce multiple, small lots of vineyard designate Pinot noir from the Sonoma Coast and Russian River Valley appellations. We feel these areas have the most potential to create complex Pinot noirs, and we have procured several new vineyard fruit sources starting with the 2006 vintage.

Sojourn will be on the road in 2006 previewing our wines at a number of events, wine festivals and release parties. We'll keep you posted as details emerge. Speaking of details, check out our new Web site at sojourncellars.com where you can find technical wine release notes, an events calendar and more. We are excited about the expanded scope of our winery project and look forward to sharing a glass of Sojourn with you soon!



Erich Bradley
Winemaker



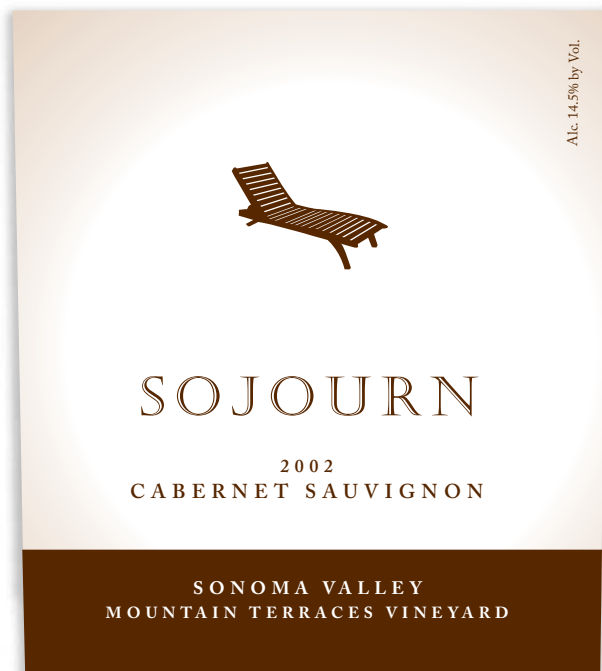
Craig Haserot
Winetaster

2002 Cabernet Sauvignon, Mountain Terraces Vineyard, Sonoma Valley

The 2002 growing season was shorter and much hotter than 2001, resulting in powerful, very ripe wines. The Sojourn Cellars 2002 Cabernet Sauvignon is no exception. This wine was produced from grapes grown in the Mountain Terraces Vineyard, located 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.

This Cabernet Sauvignon is densely colored, luscious and concentrated. The nose is layered with notes of sweet bay leaf, bittersweet chocolate and rich vanilla imparted by its 30 months in French oak barrels. In the mouth it exudes intense flavors of cherry, currant and earth, all coherently organized around a framework of soft, supple tannins. This blockbuster wine has an extremely long finish.

The Sojourn Cellars 2002 Cabernet Sauvignon differs from our 2001 in its richness and forward nature. Those of you who have tasted our 2001 Cabernet Sauvignon will notice the extra ripeness of the 2002. While the supple tannins make this wine perfect to enjoy right away, like the 2001, it should age effortlessly for 10 years or more.



The Sojourn Harvest Intern Program starts early.



Craig & Mike Sangiacomo agree that 1987 was a good year for both wine and haircuts.

Ask The Winemaker

Many folks ask me about wine and mouthfeel. The most common question seems to be, “Why do some wines create dryness in my mouth while other wines have a silky, luscious mouthfeel?”

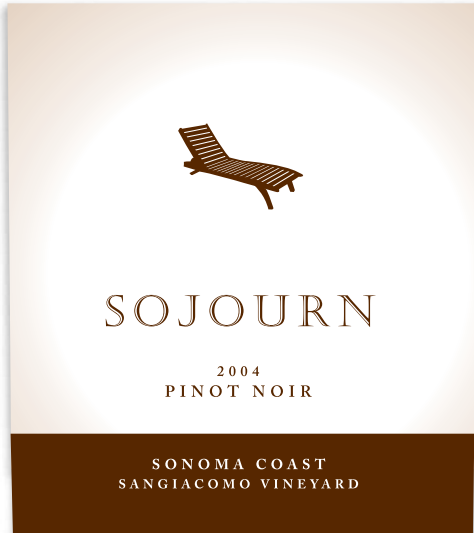
We’ve all tasted red wines that leave a dry, chalky sensation in our mouths. In almost all cases, unripe tannins are the culprit. One of the most important jobs of a winemaker is to decide when to pick the wine grapes. For red wine, we want to make sure we pick the grapes when the tannins are fully ripe.

Tannins provide finished wine (wine in the bottle) with structure and organization. Before a decision is made to pick our wine grapes, I have personally made at least a dozen trips into the vineyard to sample them. Sampling involves tasting the berries and taking grape clusters back to the lab for technical analysis—analysis that includes sugar, acid and pH levels. When sampling grapes, I’m looking for specific flavors and attempting to taste any astringency. In addition to Brix (sugar) levels, grapeseed maturity plays a very important role. Seeds that are ripe will have a dark brown color and will be brittle when broken in your mouth. If there is obvious astringency while sampling, it is safe to say the grapes are underripe and may well produce a bitter and astringent wine.

Ripe tannins are not the only component to making wine that “smoothly glides over your tongue.” The acids in the wine contribute to its ageability as well as its mouthfeel and the ability of the taster to perceive any tannin in the wine. Alcohol also plays a significant part providing “weight” to a finished wine. Too much alcohol can conceal the fruit and seem “hot,” while not enough alcohol in a wine leads to a lighter wine style that may not be appropriate in California red wine production.

2004 Pinot Noir, Sangiacomo Vineyard, Sonoma Coast

The Pinot is coming! The Pinot is coming! One if by land, Two if by sea—however you get it, get it while it lasts! With the 2004 harvest, Sojourn Cellars began producing Pinot noir. We thoroughly enjoy wines made from this fickle and somewhat high maintenance grape, and we are really proud of our initial effort.



We can't take all the credit, though, because it all starts with the grapes. We obtained excellent Pinot noir grapes from the Sangiacomo Family, who have been farming wine grapes in Sonoma County since 1969. The Roberts Road vineyard is located in the cool northern end of the Petaluma Gap. We think that there are colder areas in Sonoma County—we're just

not sure where, exactly, and this vineyard benefits. Grapes from this vineyard have been purchased by Flowers, Tandem, MacPhail, and Dunah—some real heavy hitters in the Sonoma County Pinot noir arena. We are fortunate to be in such elite company.

The 2004 Sojourn Cellars Sonoma Coast Pinot noir is a massive wine by Pinot noir standards. It is dark, deep and concentrated with aromas of red cherry, earth, perfume, sarsaparilla and spearmint. This full-bodied wine's texture is silky and round with balanced acidity and an extremely long, complex finish.



All Sojourn wines are gently hand pressed using this basket press.

Sojourn Cellars Release Schedule

Spring 2006

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

2004 – Sojourn Cellars Pinot noir, Sangiacomo Vineyard, Sonoma Coast

Fall 2006

2004 – Sojourn Cellars Cabernet Sauvignon, Sonoma Valley

2005 – Sojourn Cellars Pinot noir, Sangiacomo Vineyard, Sonoma Coast

Spring 2007

2005 – Sojourn Cellars Pinot noir, Sonoma County

Purchasing Sojourn Cellars Wine

Sojourn Cellars wines are starting to become available in some local retail and restaurant locations. The best way to purchase Sojourn wines is 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.

Ordering Information

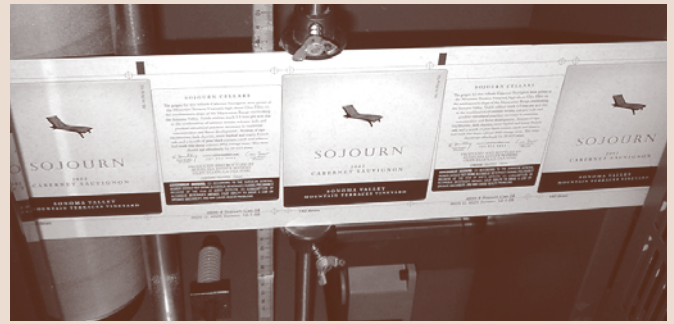
Orders are filled on a first come, first served basis. Please return your Order Form as soon as possible for the best order fulfillment. For additional bottles, please fill in the 'Additional Bottles Requested' column. Orders will be filled if reserves allow.

To order using a credit card, 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 with your order. Phone/e-mail orders are also accepted. 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. Our wines are made at the Audelssa Estate Winery in Glen Ellen, California, where Erich is the full-time winemaker. Erich describes his winemaking as New World 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 be cheap, but we price them within many wine buyers' reach.
- We believe in 100% customer satisfaction, including a Money Back Guarantee, regardless of reason.



Every bottle of Sojourn wine is lovingly handcrafted from start to finish.

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
P.O. Box 1953
Sonoma, CA 95476
T: 707.933.9753
F: 707.940.0303
sojourncellars.com

Orders:
orders@sojourncellars.com
Mailing List:
mailinglist@sojourncellars.com
Winemaker Questions:
winemaker@sojourncellars.com