“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.

Along with the release of five new wines, this newsletter marks the unveiling of our simple and secure online ordering system to help make purchasing our wines even easier. Many of our customers have been asking us to offer this convenient option, and we are pleased to make it available to you.

You will find your unique user ID and password, which you can use to access and manage your personal online account, on the order form included with this newsletter. We encourage you to visit our website, www.sojourncellars.com, to place your order for our 2008 wine release. This credit card-based ordering process is safer, more efficient and, because it is virtually instantaneous, by far the best way to guarantee access to our allocated wines. You can also use the site to update your personal information, view orders and print receipts.

Sojourn has received some significant acclaim since we released wines last winter. Last May, the Pinot Report, a newsletter written for serious Pinot noir enthusiasts, named our winemaker, Erich Bradley, one of its Pinot noir Rising Stars. In addition, the Pinot Report rated our 2005 Sangiacomo Vineyard Pinot noir the fourth best Pinot noir of 2006. Previously, our two 2005 Pinot noirs had been rated 97 points and 95 points, respectively. These stellar ratings followed on the heels of our highly rated 2004 Sangiacomo Vineyard Pinot noir.

The 2004 Sonoma Valley Cabernet Sauvignon from our last release has also received accolades. Even the eccentric Gary V. from Wine Library chimed in with a very favorable review on his Wine Library TV (Episode 358).

We are proud of how well our previously released wines have been received, and we are very excited about our lineup of five 2008 release wines. In many respects, the 2006 growing season in the Sonoma Coast appellation mirrored the outstanding 2005 vintage. Cool, sunny weather in the early fall allowed for ample hang time, slow ripening, and the retention of wonderful natural acidity.

In addition to our 2006 Sangiacomo Vineyards and Sonoma Coast Pinot noirs, we are releasing three Cabernet Sauvignons, including two firsts. Our first Reserve offering, the 2005 Mountain Terraces Vineyard, Reserve Cabernet Sauvignon is a monster in the making and includes the very best of our favorite barrels from this extreme hillside vineyard on the southwest facing slope of the Mayacama Mountains. Our second first is the inaugural release of the 2005 Home Ranch Vineyard, Cabernet Sauvignon. The grapes for this wine were literally grown in Craig’s backyard. Our third Cabernet Sauvignon is the 2005 Sonoma Valley Cabernet Sauvignon, our classic hillside-Valley floor blend.

One final change with this release—we are implementing a new shipping policy. Ground shipping will be included at no additional charge on all orders. In addition, we will offer a 10 percent discount on all orders received during the initial wine release period. We hope that between the discount and our new, easy online ordering system, you will log in today to reserve your allocation of these fabulous new Sojourn Cellars wines. (Mail and fax orders are still OK, too.)

On behalf of our very small team, we want to thank you for your continued support. We are proud of what we have accomplished, and we are equally optimistic about our future.

Erich Bradley
Winemaker

Craig Haserot
Winetaster
2005 Cabernet Sauvignon, Home Ranch Vineyard

This 100 percent Cabernet Sauvignon wine is our inaugural vintage from grapes grown in Craig’s backyard in the Sonoma Valley. This wine is our first estate bottling from 2100 vines planted in 2002. We are well aware of how incredibly challenging it is to make really good wine. When you add in the dimension of developing a premium vineyard from an empty field, we gain a new respect for those in this business who manage Estate projects.

This vineyard is planted in tight spacing at 6.5’ x 3.5’ to force the vines to compete for water and nutrients. Stressed vines produce superior, more complex fruit and allow us to drop extra fruit to increase concentration.

Some early barrel tasters recommended that we designate this wine as the “Blueberry Ripple.” Extremely concentrated blueberry, brambleberry and touch of mint from the stand of eucalyptus trees lining one edge of the vineyard mark this wine with medium grained tannins and a smooth mouth feel. Delicious and a great first effort with this fruit! 75 cases produced.

from vineyard 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 Pinot noir, Sangiacomo Vineyards, Sonoma Coast

2006 marks the third vintage for our flagship Pinot noir with fruit from the Sangiacomo family, which in 2006 is a blend of 80 percent from the Roberts Road Vineyard and 20 percent from the Lakeville Vineyard. We were fortunate to have had the opportunity to obtain the Lakeville fruit in 2006, and the wines blended together simply make a better wine than bottling them separately. This wine comes from two clones: 115, which adds structure, and 777, which contributes spicy, earthy aromatics.

The 2006 growing season was a challenging one in many respects for Sonoma County grape growers. June and July brought blistering heat mixed with some very cool and foggy stretches of weather. Clusters were very tight and berry sizes were larger than normal. The Sangiacomos have been farming grapes for many years, and fortunately, the Pinot noir fruit we obtained was clean, ripe and flavorful.

The nose exudes floral overtones with ripe cherries. On the palate, sweet cherries and raspberries dominate, along with rich spice and earth. This wine is a bit more elegant and reserved in style than its predecessors. We think it’s fabulous!

2006 Pinot noir, Sonoma Coast

Fruit from the Sangiacomo Roberts Road Vineyard, Windsor Oaks Vineyard and a touch of Small Vines Estate Vineyard provides the foundation for our 2006 Sonoma Coast Pinot noir. This wine is a blend of 6 clones from the different vineyards, which provide substantial layers of complexity. The Windsor Oaks component is a new vineyard for Sojourn in 2006 and is a cross-over vineyard straddling both the Sonoma Coast and Russian River appellations. The blocks from this vineyard provide us a great base on which to layer the additional components. We were also able to obtain a small amount of fruit from Small Vines, which contributes a wonderful forest floor element.

The nose on this wine shows pomegranate, cherry, and currants. In the mouth, roasted herbs and damp earth, as well as vanilla from the new French oak barrels, dominate the palate. This is a medium-bodied wine with good acidity. And at $36, we have met our goal of making a terrific, under $40 Pinot noir.
Purchasing Sojourn Wines

Sojourn Cellars wines are available at a limited number of retail and restaurant locations, primarily in the San Francisco Bay Area. **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. 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.

2007 Harvest Update

The consensus in the North Coast wine industry is that 2007 is shaping up as one of the better vintages in recent history, and we are seeing that reflected in both our Pinot noirs and Cabernet Sauvignons in barrel. Sojourn harvested Pinot noir grapes from seven different vineyards last fall, and we added two new Napa Valley Cabernet Sauvignon vineyards from Howell Mountain and Spring Mountain. We are excited about the caliber of wines we are seeing and are looking forward to expanding our vineyard designate program.

The 2007 harvest began early, stalled mid-way due to cool September weather, and finished in late October. A mild winter with below normal rainfall, coupled with a dry spring, led to early bud break. Cluster counts were high, but a sparse berry set resulted in loose grape bunches. In addition, the berries were small, resulting in a higher skin to juice ratio and better quality fruit, intense flavors, and rich, mouth-filling tannins.

The cool, moderate growing season heated up in August, and we picked our first Pinot noir just after Labor Day. The weather turned cool the second week of September, and the Sojourn harvest was on hold until late in the month. By the third week of October, we brought in the last of the Napa Valley Cabernet Sauvignon and put to bed what looks like a great vintage!