SOJOURN NEWSLETTER AND WINE OFFERING

"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 THE SOJOURN CELLARS SPRING 2009 WINE RELEASE! We have exciting new wines and a luxury Tasting Salon to share with you this year. Our winemaking approach has always been to carefully select the best vineyards, farm them meticulously, sort the grapes to include only the finest berries, and then let the wine practically make itself. Accordingly, we have some terrific new vineyards coming online for this release and in the future.

We have steadily increased production of vineyard designate wines to showcase our top-notch fruit, and **in 2009 we will release six Pinot noirs and three Cabernet Sauvignons!** We will offer these wines in two separate releases this year, beginning with our Spring release of four of the Pinot noirs and one Cabernet Sauvignon.

The 2007 growing season was a perfect storm (in a good way) for Pinot noir, and these are some of the best wines we have ever bottled. The spring Pinot noir line-up includes three vineyard designates and one appellation wine.

- 2007 Sangiacomo Vineyard Pinot Noir
- 2007 Gap's Crown Vineyard Pinot Noir New!
- 2007 Windsor Oaks Vineyard Pinot Noir New!
- 2007 Sonoma Coast Pinot Noir still value-priced at \$36!

The final wine we are releasing this spring is our 2006 Home Ranch Cabernet Sauvignon. This is the second vintage of this very popular wine, and the good news is – we

Eich Brelley Erich Bradley Winemaker

have more of it this time around! Home Ranch grapes are literally grown in Craig's backyard, which is located in a hot spot in the Sonoma Valley. We think the 2006 is great, and like the Sonoma Coast Pinot noir, this wine is still priced under \$40.

Like everyone, we have been hit by increasing costs, decreasing portfolios, and economic uncertainty. In spite of these realities, we have made the decision to hold our wine prices steady for this release. We are also maintaining our Shipping Included policy and a 10% discount on all orders of 3 bottles or more.

We have always prided ourselves on providing great value in our wines, and we try to keep them within many wine buyers' reach. We appreciate your past and continued support of our winery and hope you have a chance soon to relax with a bottle of Sojourn wine.

Our online ordering system is up and running. 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 Spring 2009 Release wines (mail, fax and phone orders are OK, too).

On behalf of our small but growing team, we want to thank you for your continued support, and we hope to see you in our Tasting Salon in 2009!

Curis HASen

Craig Haserot Winetaster



2007 Pinot Noir, Sonoma Coast

This wine is crafted from a collection of distinctive vineyards all located in the Sonoma Coast appellation. The Sullivan Vineyard is a planting of the Pommard clone and is located on Skagg's Island in the San Francisco Bay. Our block in the Fedrick Vineyard, located off Lakeville Highway near Petaluma, is planted exclusively in clone 777. The Windsor Oaks Vineyard contributes clones 115, 459, 667 and 777, and clone 777 from the Sangiacomo Vineyard on Roberts Road rounds out the blend.

2007 was a landmark vintage for Sonoma Coast Pinot Noir. All four vineyards used in creating this blend benefitted from idyllic temperature and rainfall conditions. The fruit ripened at a near perfect pace, enabling Erich to call the picks with optimal precision. The quality of all four components has exceeded expectations, and the wine has integrated nicely, producing multiple layers of flavor and texture.

This is a pretty wine. Aromas of fresh strawberries and raspberries with a touch of minerality lead to hints of forest floor as it fills your mouth. This wine is mediumbodied with nice balance, crisp acidity, and flavors that linger on your palate as you crave the next sip. And at \$36, this wine is a terrific value for your wine-buying dollar!



2007 Sangiacomo Vineyard Pinot Noir, Sonoma Coast

2007 marks the fourth vintage for our flagship Pinot noir, made with fruit from the Sangiacomo Vineyard located on Roberts Road at the western base of Sonoma Mountain. We source fruit from two distinct blocks within this vineyard. The 115 block was originally planted in 1998 in an old creek bed. The 777 block was planted in 1999 in deeper, loam soil. Climate is key to this vineyard's ability to produce noteworthy Pinot noir. In 2007, its proximity to the cool Petaluma Gap allowed the fruit to hang on the vines into mid-October, leading to phenolic maturity without sacrificing acidity.

The 2007 vintage has deep, dark color, vibrant cherry cola aromas, and dark red cherry flavors with some meatiness and a hint of spearmint. The luscious, creamy texture and long finish are back in 2007, rounding out the richness of this opulent Pinot Noir.



2007 Gap's Crown Vineyard Pinot Noir, Sonoma Coast

The Gap's Crown Vineyard is nestled in the west-facing slopes of Sonoma Mountain, where the high winds and cool fog of the Petaluma Gap exert their influence. This is a high-end, hillside vineyard project that has really taken off and outperformed expectations. Our fruit came from two distinct blocks within the vineyard. The 828 block was planted in 2002 at 800 feet elevation. The 115 block was planted in 2005, perched on the face of a bluff at 1200 feet in extremely rocky soil. Both of these blocks have pure western exposure and benefit from the cool micro-climate of the site. Paired with the rocky soil and severe terrain, these conditions naturally stress the vines and impart additional minerality.

At first glance, this wine stands out by its color, a lovely, deep violet sheen that has an almost fluorescent quality. It draws you in. Hints of clove and root spice up dark cherry and plum aromas. Flavors and textures are very concentrated, yet the wine remains silky and lush on the palate. This is an intense Pinot noir with incredible structure and class.

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...



2007 Windsor Oaks Vineyard Pinot Noir, Sonoma Coast

After working with fruit from the Windsor Oaks Vineyard for several vintages, in 2007

we produced a small amount of vineyard-designate wine. The vineyard is located near Windsor, CA, where blankets of morning coastal fog temper lengthy afternoon sun exposure. The Windsor Oaks fruit continues to play a key role in our Sonoma Coast Pinot noir appellation blend; however, in 2007, two of the four lots stood out from the others and exceeded expectations, prompting us to bottle this limited release wine. The 115 block has rocky, well-drained soils, which stress the vines and reduce yields, resulting in a highly concentrated, well-structured lot. The 777 block provides luscious texture, deep color, and layers of spice and dark cherry flavors.

A deep garnet color greets the eye, and intense aromas of candied cherries and spice fill the nose. The wine has a luscious mouth-feel, as nuances of brown sugar and tobacco add to layers of sweet cherries. This wine has great balance and structure with nice acidity and smooth, firm tannins. It has been described as "provocative, but not so mysterious that it will lead to anything other than the truth."



2006 Home Ranch Vineyard Cabernet Sauvignon, Sonoma Valley

Sophomore Jinx — ha! 2006 brought the second crop from Craig and Ellen's backyard vineyard in Sonoma, and it has delivered once again beyond our expectations! The vineyard was planted by Craig in

2002 and is located at the southwestern edge of Sonoma Valley. The vineyard makeup is 80 percent clone 337, 10 percent clone 15, and 10 percent clone 191. Vineyard spacing is $6 \frac{1}{2} \times 3 \frac{1}{2}$ to encourage vine competition for water and nutrients.

This rich, concentrated Cabernet Sauvignon offers intense aromas of blueberry yogurt, chocolate, and a touch of mint imparted by a stand of eucalyptus trees at the southern edge of the property. These lead to similarly rich flavors integrated into a full-bodied wine with silky texture. It is drinking very well right now, and our production has increased to 125 cases for 2006. This wine is a terrific follow-up effort to the 2005, and at \$39 it's a steal!



SOJOURN CELLARS FUTURE WINE RELEASES

FALL 2009

2007 Demuth Vineyard Pinot noir, Anderson Valley

2007 Alder Springs Vineyard Pinot noir, Mendocino County

2006 Sonoma Valley Cabernet Sauvignon

2006 Sonoma Valley Cabernet Sauvignon Reserve, Mountain Terraces Vineyard

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

Purchasing Sojourn Wines

Sojourn Cellars wines are available at a limited number of retail and restaurant locations, primarily in the San Francisco and Los Angeles 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. 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 P.O. Box 1953 Sonoma, CA 95476 T: 707.933.9753 F: 707.940.0303 Tasting Salon 141 E. Napa Street Sonoma, CA 95476 T: 707.938.7212

Order Wine Online: www.sojourncellars.com Join Our Mailing List: mailinglist@sojourncellars.com



Sojourn Tasting Salon Now Open!

Our new 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.