

SOJOURN

NEWSLETTER AND WINE OFFERING

WINTER 2007

"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.

"**THE POWER OF THE INTERNET...**" Craig grew up with the Internet. He worked for a number of computer software companies from 1986 to 2001. He watched the Internet start, grow and influence a wide range of companies. He worked through .com and .bomb. However, he can not claim to be the "father" of the Internet. But even with this first hand experience, we were completely unprepared for how the Internet might impact Sojourn.

We knew something was up when the fax machine started humming with orders, hits to the Sojourn website increased 20 fold, and requests from wine enthusiasts to be added to our mailing list poured in via email. We were humbled by your kind words on our wines – and amazed at how fast word travels on the Internet!

Last June we attended our first trade show, Pinot Days in San Francisco. The very next week we received a number of very positive postings on the Mark Squires' Wine Bulletin Board— part of Robert Parker's erobertparker.com website. You can review the Sojourn individual postings by clicking on "Search" from the pull down menu at the following URL—<http://dat.erobertparker.com/bboard/>, then typing in "Sojourn".

In October the *Wine Spectator* gave our 2004 Pinot noir a **92 point** rating. Initially the rating appeared online in their October 5th *Wine Spectator Insider*, and it subsequently made its way into the November 30th *Wine Spectator* magazine—the issue with "Wine Collecting" on the front cover.

Finally, the *Pinot Report*, an email newsletter written by Greg Walter, ex-President of the *Wine Spectator*, which is focused on western Pinot noir and geared to serious

Pinot noir enthusiasts, rated our 2004 Pinot noir **95 points** in their October 31, 2006 report. These examples demonstrate just how far-reaching the Internet has become, and we are feeling the impact on our business first-hand.

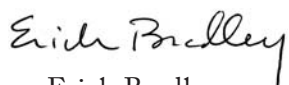
THIS NEWSLETTER MARKS THE RELEASE OF TWO PINOT NOIR'S AND ONE CABERNET SAUVIGNON.


Our flagship Pinot noir, the **2005 SOJOURN PINOT NOIR SANGIACOMO VINEYARD SONOMA COAST** comes on the heels of our inaugural 2004 vintage, and all signs are pointing to another resounding hit! Whereas the 2004 was produced from a single Pinot noir clone, 115, the 2005 combines grape clones 115 and 777 from this same vineyard. The wine is huge now and will take on additional weight in the bottle over the next year.

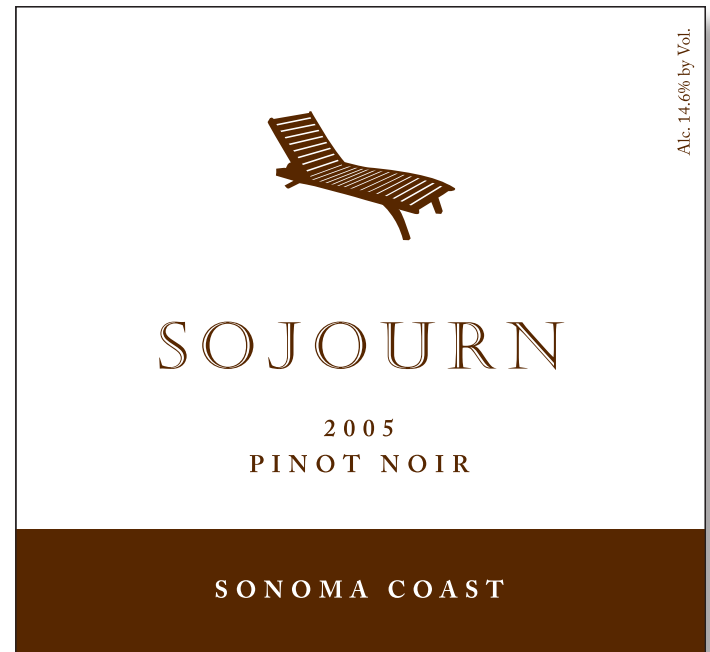
The **2005 SOJOURN PINOT NOIR SONOMA COAST** represents our first step to expand our Pinot noir program. This wine is a blend of grapes from the Sangiacomo Family's Roberts Road vineyard and their Vella vineyard, both in the Sonoma Coast appellation.

The **2004 SOJOURN CABERNET SAUVIGNON** is a blend of 80 percent Mountain Terraces fruit, known for its very deep black fruit, iron ore and mineral earthiness, and 20 percent selected Sonoma Valley floor vineyards, which contributes crisp acidity.

For the future we have several new Pinot noir vineyards coming into production, and we will be expanding our successful Cabernet program east into the Napa Valley. We are very excited about our growing business, and we look forward to sharing a glass of Sojourn with you soon!


Erich Bradley
Winemaker


Craig Haserot
Winetaster



2005 Pinot noir, Sangiacomo Vineyard, Sonoma Coast

Coming on the heels of its highly rated 2004 predecessor, our 2005 Sangiacomo Vineyard Pinot noir is yet another tremendous effort by Erich. This flagship Sojourn wine—the cornerstone of our Pinot noir program—was made from grapes sourced from the Sangiacomo Vineyard on Roberts Road in Cotati. This vineyard is located in the cool northern end of the Petaluma Gap and has consistently yielded some of the latest harvested Pinot noir in the Sonoma Coast appellation. In 2005 we blended two clones—115, which adds structure, and 777, which contributes spicy, earthy aromatics.

The 2005 Sangiacomo Vineyard Pinot noir is an immense wine. While not quite as flashy as our 2004, the first noticeable difference is the aromatics. The nose exudes floral overtones, complimented by smoke and ripe cherries. Roasted elements are very apparent. On the palate this is a lush wine with substantial body, nice tannic structure and extraordinary length. Similar to 2004, the mouthfeel is marked by an extra scoop of glycerin that contributes to the lusciousness. It is deep, dark and concentrated with a long finish. We expect this wine will be worthy of medium to long-term cellar aging. We love this wine! 230 cases produced.

2005 Pinot noir, Sonoma Coast

A new offering from Sojourn ... we have added a second Pinot noir in 2005! Our 2005 Sonoma Coast Pinot noir is a blend of grapes from two Sangiacomo Vineyards—Roberts Road and Vella. The nose on this wine is similar to our Sangiacomo Vineyard designate Pinot noir. The Roberts Road Vineyard contribute the floral and smoky aromatics that dominate the nose. The Vella Vineyard (clone 114), with its deep, clay loam soils, produces a bright red cherry character to balance the aromatics. In the mouth this wine starts with an explosion of red cherries from the mid-palate to the finish. Smoked hickory notes, forest floor and vanilla from the new French oak barrels dominate the palate. The acidity is crisp and bright, and the finish is long. The combination of these three blended Dijon clones has produced a very complex wine that just screams for a plate of good food!

The introduction of our Sonoma Coast Pinot noir marks our first step to expand our Pinot noir program. While the Sangiacomo vineyard designate will retain its place as our flagship wine, we expect the Sonoma Coast Pinot noir to become the cornerstone with several new vineyards coming into production in 2006 and 2007. And at \$36 this wine is a real steal! 240 cases produced.

PURCHASING SOJOURN CELLARS WINE

Sojourn Cellars wines are beginning 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 our wine release newsletters providing you with the opportunity to purchase our wines. 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, please drop us a line at mailinglist@sojourncellars.com.

2004 Cabernet Sauvignon, Sonoma Valley

The 2004 growing season was early, and grape yields were light, but high quality. Spring came very early, followed by a mild summer and some extreme heat at the end. Although the Cabernet Sauvignon crop was about 20 percent lighter than average, Erich was able to manage through a serious mid-September heat spell with careful irrigation management. We were able to pick our grapes at peak flavor development. As a result, the tannins are big and round, lending themselves to a dense and well-structured wine.

Our 2004 Cabernet Sauvignon, Sonoma Valley is a blend of 80 percent Mountain Terraces Cabernet Sauvignon fruit from high above Glen Ellen on the southwestern slope of the Mayacamas Range, and 20 percent Cabernet Sauvignon fruit from selected prime vineyards on the Sonoma Valley floor. This combination balances the power and strength of hillside fruit with a touch of Valley floor acidity.

The Mountain Terraces fruit provides two significant, but differing components. The Phase 2 fruit grown in rhyolitic soils (white ash) provides bright red cherry fruit, substantial tannic structure and a higher Ph. Phase 3 fruit is grown in basalt soil (red lava) and produces small berries from its low calcium and nitrogen soils. The wine from Phase 3 is deep, dark and concentrated with an iron ore mineral component. Earth and terrior ooze from the soil into the wine and produce heavy roasted coffee and dark chocolate elements. The Valley floor component adds bright acidity to balance out the wine. The 2004 Sojourn Cabernet Sauvignon, Sonoma Valley is a wine of both power and grace that will benefit from decanting now, and will age well over the long-term. 300 cases produced.



Craig mans the Sojourn booth at the San Francisco Food & Wine Festival

Alc. 14.5% by Vol.



SOJOURN

2004
CABERNET SAUVIGNON

SONOMA VALLEY

SOJOURN CELLARS FUTURE WINE RELEASES

**2005 Cabernet Sauvignon,
Sonoma Valley**

**2006 Pinot noir, Sangiacomo
Vineyard, Sonoma Coast**

**2006 Pinot noir, Fedrick Vineyard,
Sonoma Coast**

2006 Pinot noir, Sonoma Coast

**2006 Cabernet Sauvignon,
Sonoma Valley**

**2006 Cabernet Sauvignon,
Stagecoach Vineyard, Napa Valley**

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 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% 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

sojourncellars.com

Orders:

orders@sojourncellars.com

Mailing List:

mailinglist@sojourncellars.com

Winemaker Questions:

winemaker@sojourncellars.com



Ziggy, the TCA sniffing wonder dog!

Ziggy the TCA Dog—Battling Corked Wine at the Source!

Ever open a bottle of wine only to taste it and find that it's corked? It is estimated that anywhere from 1 to 2 percent of all bottles of wine are tainted with bad corks, and this has contributed to the rise of synthetic corks and screw caps. The culprit is 2,4,6-trichloroanisole—TCA for short.

One of the sources of TCA contamination is oak, and all wines must spend at least some time touching oak in order to properly frame the fruit. Our friend Steve Sullivan supplies oak products to the wine industry. Steve got the brilliant idea that he could train a dog to sniff out TCA lurking in the wood before it makes its way into his customers' wines.

Ziggy is a sweet-tempered yellow Labrador retriever who spent 18 months in training, and she can now detect TCA in amounts as small as four parts per trillion. Craig and Ellen adopted Ziggy last July, and when she's not chasing tennis balls, Ziggy now works part-time for Stavin using her nose to protect yours!