



**SOJOURN CELLARS
2012 CHARDONNAY- CAMPBELL RANCH
VINEYARD
SONOMA COAST**

Vineyard: Campbell Ranch benefits from the cool coastal wind and the foggy mornings that clear to hot afternoons provide excellent diurnal variation for ripening Chardonnay. The vineyard sits a stone's throw from the coast and the fruit comes from a single block of Old Wente clone. The extremes in temperature are ideal for retaining acidity whilst the phenolic ripeness and flavors flourish from the heat of the afternoon. The block has a mixture of young and old vines interplanted providing an array of flavors at harvest between citrus and tropical that vineyards close to Annapolis are renowned for. The fruit is harvested in the middle of the night and pressed first thing in the morning. It is barreled down to French oak exclusively and is 100% naturally fermented in a chilled room to retain freshness.

Winemaking:

- 100% Chardonnay
- Pressed Whole-cluster
- Fermented in French oak barrels
- 100% Malolactic Fermentation
- Native yeast
- 20% new French oak
- Bottled Unfined & Unfiltered

Bottling:

- Bottled September 2013
- 175 Cases Produced
- AVA: Sonoma Coast
- Alcohol: 14.1%
- pH: 3.69
- TA: 5.5 g/L

Release Date: Fall 2014
Retail Price: \$45.00

Craig Haserot
Proprietor

Erich Bradley
Winemaker

Randy Bennett
Assistant Winemaker