



SOJOURN CELLARS 2012 CHARDONNAY- DURELL VINEYARD SONOMA COAST

Vineyard: The Sojourn Durell Vineyard Chardonnay is produced from 100% Old Wente clone from two blocks of the renowned Durell Vineyard. The Hill block was planted in the 90's and offers low yields of small clusters with prominent hen and chicken berries. These small bunches provide robust flavors, complexity and texture. The Barn block was recently planted and the young vines produce miniscule yields with concentrated, lively and exotic characteristics. Each lot was harvested separately at night to be cold whole cluster pressed to extract only the highest quality of juice. They were each fermented in French oak barrels with 40% new oak. Lees were stirred regularly during the first 3 months of fermentation and aging. Malolactic fermentation was allowed to proceed naturally in barrel.

Winemaking:

- 100% Chardonnay
- Pressed Whole-cluster
- Fermented in French oak barrels
- 100% Malolactic Fermentation
- Native yeast
- 40% new French oak
- Bottled Unfined

Bottling:

- Bottled September 2013
- 275 Cases Produced
- AVA: Sonoma Coast
- Alcohol: 14.3%
- pH: 3.55
- TA: 5.9 g/L

Release Date: Fall 2014

Retail Price: \$48.00

Craig Haserot
Proprietor

Erich Bradley
Winemaker

Randy Bennett
Assistant Winemaker