



SOJOURN CELLARS 2012 CHARDONNAY – SONOMA COAST

Vineyard: Our Sonoma Coast Chardonnay is a blend of unique lots from three distinct Sonoma Coast vineyard sites. Chardonnay Clones 76 and Robert Young from Rodgers Creek Vineyard form a foundation of stone fruit, crisp acid and minerality. Old Wente and Clone 95 from Sangiacomo Vineyards add richness and bright fruit, while Old Wente clone from Campbell Ranch Vineyard along the northern Sonoma Coast near Annapolis adds tropical notes. Each lot was fermented in French oak barrels with 30% 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
- Native yeast
- 30% new French oak
- Bottled Unfined

Bottling:

- Bottled June 2013
- 525 Cases Produced
- AVA: Sonoma Coast
- Alcohol: 14.1%
- pH: 3.62
- TA: 5.9 g/L

Release Date: January 2014

Retail Price: \$38.00

Craig Haserot
Proprietor

Erich Bradley
Winemaker

Randy Bennett
Assistant Winemaker