



2014 Chardonnay Sonoma Coast



THE VINEYARDS

Our Sonoma Coast Chardonnay is a blend of unique lots from several distinct Sonoma Coast vineyard sites. Old Wente Clone from the Sangiacomo Vella and Green Acres ranches form a foundation of bright aromatics and balance. Clone 95 from the Sangiacomo Roberts Road vineyard adds minerality and length. In 2014, we blended in a touch of Durell Vineyard Old Wente Clone Chardonnay from the historic Hill block to add a layer of rich fruit character and body. Clone 95 from Gap's Crown Vineyard rounds out the blend with citrus notes, focus and tension.

WINEMAKER NOTES

The 2014 growing season began very early with winter drought conditions leading to early bud break and one of the earliest harvests on record. March rains fueled the vines and moderate summer weather allowed the grapes to develop at an even pace. We began picking in late August as the grapes achieved optimal ripeness. All of our Pinot noir and Chardonnay grapes were picked by the end of September. Thicker skins and even ripening conditions resulted in balanced, complex wines of depth and nuance. Each component in this blend was fermented separately in French oak barrels with 30% new oak. Lees were stirred regularly during the first three months of fermentation and aging. Malolactic fermentation was allowed to complete in barrel. After 11 months of aging, the components were blended together to create a winemaker's cuvée that is expressive of the cool climate, nuance, and balance of the Sonoma Coast appellation.

FERMENTATION & BOTTLING DETAILS

- 100% Chardonnay
- Pressed whole-cluster
- Fermented in French oak barrels
- 100% malolactic fermentation
- Native yeast
- 30% new French oak
- Bottled unfined
- Bottled September 2015

FINISHED WINE DETAILS

- Alcohol: 14.1%
- pH: 3.43
- TA: 6.2 g/L
- Release date: Spring 2016
- Retail price: \$38
- 475 cases produced
- AVA: Sonoma Coast

TASTING SALON

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ABOUT THE WINERY

Based in the town of Sonoma, Sojourn Cellars is a highly acclaimed winery specializing in the production of artisan Pinot noir, Chardonnay, and Cabernet Sauvignon wines.

We source fruit from celebrated vineyards in both Sonoma and Napa Counties, and we help direct farming operations to assure that our grapes are produced using world-class growing techniques. We have consistently produced high-quality wines with a hands-off natural winemaking style that showcases the character and personality of individual vineyards.

Craig Haserot
Proprietor

Erich Bradley
Winemaker

Randy Bennett
Associate Winemaker