

2014 Pinot Noir Rodgers Creek Vineyard - Sonoma Coast



THE VINEYARD

Rodgers Creek Vineyard is well suited for Pinot noir, sitting high on a ridge in the heart of the Petaluma Gap, and taking the full brunt of wind and thick fog that define this cool climate zone. Two blocks of the Pommard Pinot noir clone provide the foundation for this wine, with clone 777 adding a layer of bright fruit and lush textures. The vines grow in light, chalky volcanic ash soils on steep inclines. This causes natural vine stress and gives the wine high concentration levels. The combination of unique soils and dominance of the Pommard clone results in a distinctive wine with signature aromatic notes of earth and mushroom each vintage.

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. In 2014, we whole–cluster fermented 15% of the Rodgers Creek Pommard clone, adding aromatic complexity and verve. We emphasized the use of new oak barrels made from the Bertranges forest near Nevers, France, which tends to offer earthy umami characteristics that enhance the earth and mushroom notes of the Pommard clone in this wine.

FERMENTATION & BOTTLING DETAILS

- 100% Pinot noir (15% whole cluster)
- Open-top fermentation
- Native yeast
- 50% new French oak
- Bottled unfined and unfiltered
- Bottled July 2015

FINISHED WINE DETAILS

• Alcohol: 14.2%

• pH: 3.68

• TA: 5.7 g/L

• Release date: Spring 2016

• Retail price: \$48

• 775 cases produced

AVA: Sonoma Coast

TASTING SALON

141 East Napa Street Sonoma, CA 95476 707-938-7212 salon@sojourncellars.com

www.sojourncellars.com

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.