

2017 Pinot Noir Reuling Vineyard - Sonoma Coast



TASTING SALON

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THE VINEYARD

Reuling Vineyard is located in the Sonoma Coast AVA, just off Highway 116 between Graton and Forestville. Planted in 2000 under the direction of Mark Aubert and Peter Michael Winery, this vineyard is comprised of 12.2 acres of Pinot noir planted to three unique clones – Calera and two distinct "suitcase" clones from the Vosne–Romanée region of Burgundy. There are also 2.2 acres of Chardonnay on the property. The vineyard is perched on a small hillside with gentle slopes at an elevation of 250 feet. It benefits from the cool marine influences converging from the coast, yet is exposed to the sun and afternoon heat, allowing the grapes to reach optimal maturity. Its Goldridge soils are extremely sandy, which naturally stresses the vines, resulting in low yields and concentrated flavors.

WINEMAKER NOTES

The 2017 vintage endured tragic wildfires that were driven by 80 mph winds on October 8–9. The fires devastated Napa and Sonoma counties, destroyed more than 8,000 structures, took 44 lives and disrupted winery operations for several days. Fortunately, all of our Pinot noir grapes were picked prior to the fires and there was no impact to our 2017 Pinot noir wines. Balanced vines and temperature fluctuations resulted in layers of flavors and complexity in the wines. The overall high quality of the vintage is a blessing after such challenging events. In 2017, we picked the Calera block earlier due to extremely small berries, while the Vosne–Romanée blocks received longer hang time. All three Reuling Pinot noir clones were fermented separately before being blended just prior to bottling to showcase the complexity of the vineyard. The resulting wine is layered and expressive with darker color and increased depth.

FERMENTATION & BOTTLING DETAILS

- 100% de-stemmed Pinot noir
- Open-top fermentation
- · Native yeast
- 50% new French oak
- · Bottled unfined and unfiltered
- Bottled August 2018

FINISHED WINE DETAILS

- Alcohol: 14.4%
- pH: 3.68
- TA: 5.8 g/L
- · Release date: Fall 2019
- Retail price: \$69
- 425 cases produced
- AVA: Sonoma Coast

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