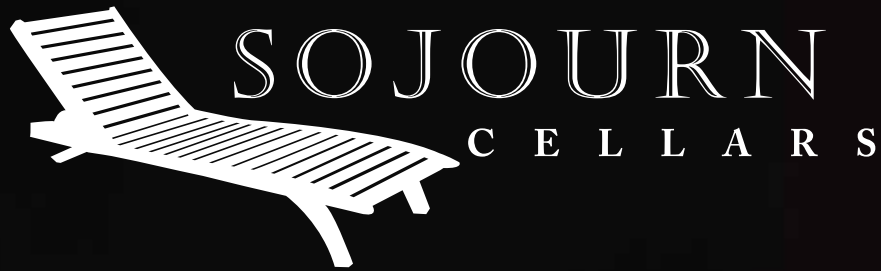


SPRING 2020 NEWSLETTER AND WINE OFFERING



OUR SPRING 2020  
WINE RELEASE IS HERE



*"Life is but a Sojourn. Enjoy the best of it."—Plato*



**HAPPY NEW YEAR!** As we reflect on the past few vintages, we are pleased by the extended growing seasons and bountiful harvests that have delivered some of the best Sojourn wines we have ever made. In the coming weeks, we will release our 2018 Pinot noir and Chardonnay, and our 2017 Cabernet Sauvignon. These wines are delightful, approachable and drinking exceptionally well in their youth. We hope you enjoy them as much as we love bringing them to you.

According to *Wine Spectator*, "2018 Sonoma sings of an ideal year," and we agree. The vintage stands out among a lineup of spectacular harvests. Cooler temperatures and moderate weather lengthened the growing season, resulting in even ripening. Our winemaking team completed multiple late-night picks in the cool, damp Sonoma Coast air, followed by long days of crushing.

Our Sonoma Coast Pinot noir wines headline the Spring Release, with perennial favorites Gap's Crown and Sangiacomo Vineyard wines front and center. We are also featuring longtime favorite Rodgers Creek Pinot noir and potentially the most intense Pinot noir in the release from Walala Vineyard. Finally, our Sonoma Coast appellation Pinot noir combines fruit from each of these

outstanding vineyards to create a polished blend that offers robust flavors and exceptional texture.

Like the Pinot noir, Chardonnay fared well in 2018, benefiting from ideal weather conditions. Once again this Spring, we are featuring our Sangiacomo Vineyard and Sonoma Coast Chardonnay wines. Both are crisp, bright and fruit forward, with mouthwatering aromas and smooth mouthfeel.

Next we turn to 2017 and Cabernet Sauvignon. Hot days toward the end of summer fully ripened our Cabernet Sauvignon grapes by early October. The Beckstoffer Vineyard Georges III and Home Ranch Vineyard wines will not disappoint; however, quantities were smaller and we were only able to produce a limited number of cases. They will be gone before you know it.

As we turn the page on another decade and 19 years of Sojourn wines, we are most grateful to you, our loyal customers, who give us the opportunity to do what we love. We look forward to seeing more of you and your friends in the years to come.

*Erich Bradley*  
Erich Bradley  
Winemaker

*Craig Haserot*  
Craig Haserot  
Proprietor

# SOJOURN CELLARS SPRING 2020 WINE RELEASE

## PINOT NOIR

### 2018 Gap's Crown Vineyard Pinot Noir, Sonoma Coast

The 2018 vintage of our Gap's Crown Vineyard Pinot noir continues to demonstrate that this is the premier vineyard within the Sonoma Coast appellation. It sits at a windy 800 feet with volcanic soils that deliver intense, concentrated wines. Moderate temperatures and foggy nights in 2018 allowed the grapes to retain their natural acidity while developing complex flavors. Much of the wine's intensity derives from vine stress caused by the site's steep slopes, rocky soils and windy conditions. This wine offers dark berry and cherry aromas, baking spice, and layers of texture enhanced by 10% whole cluster fermentation.



### 2018 Walala Vineyard Pinot Noir, Sonoma Coast

One of our most extreme sites, the Walala Vineyard's remarkable character stems from its 1,200-foot elevation, gravelly loam soils and proximity to the Pacific Ocean. Cool coastal temperatures allow for long hang time and balanced acidity, while the elevation gives the fruit ample sunlight in which to ripen. When we tasted samples of the 2018, we could not help but smile and marvel at its alluring tropical notes, depth of character, and trademark Sojourn mouthfeel. This wine has become a favorite among the Sojourn team, and we hope you enjoy it as much as we do.

### 2018 Sangiacomo Vineyard Pinot Noir, Sonoma Coast

Our flagship wine since 2004, the 2018 Sangiacomo Vineyard Pinot noir is robust, while again delivering the creamy mouthfeel for which this wine has long been known. Its high quality reflects the Sangiacomo family's commitment to meticulous farming, their calling card for three generations. The vineyard is located on Roberts Road at the western base of Sonoma Mountain. This was our last Pinot noir pick in 2018, as cool ocean breezes and fog allowed for long hang time. The wine offers classic Pinot noir aromas, berry flavors and a touch of forest floor.

### 2018 Rodgers Creek Vineyard Pinot Noir, Sonoma Coast

Rodgers Creek Vineyard sits high on a ridge in the heart of the Petaluma Gap, one of the coolest and foggiest growing regions in Sonoma. The vineyard's cool climate and steep slopes are well suited for growing exceptional Pinot noir. At first sip, the wine really speaks to Pinot noir enthusiasts with its compelling and complex aromas. Expressive red fruit and notes of earth and mushroom shine through with intensity, thanks to the combination of unique soils and dominance of the Pommard clone. This 2018 vintage wine, aided by 15% whole cluster fermentation, offers rich, silky tannins, smooth structure and impeccable balance.

### 2018 Sonoma Coast Pinot Noir

One of the best values in the Sojourn portfolio, the 2018 Sonoma Coast Pinot noir brings together eight unique lots from sites that comprise several of our single-vineyard designate bottlings. Sangiacomo, Rodgers Creek, Walala and Gap's Crown Vineyards are the key components, creating a polished blend that offers robust flavors and exceptional texture. The 2018 vintage offers balance and depth, with multiple layers of dark cherry, nutmeg and earth, leading to a long finish. It is drinking exceptionally well now with a fresh, complex bouquet that draws you into the glass. This wine is the real deal.

## CHARDONNAY

### 2018 Sangiacomo Vineyard Chardonnay, Sonoma Coast

The 2018 vintage proved to be an excellent one for Sonoma Coast Chardonnay. Tight cluster formations and small berries resulted in wines with a concentration that rivals the best recent vintages. Our 2018 Sangiacomo Vineyard Chardonnay benefited greatly from these conditions, in addition to the careful stewardship of the land by the Sangiacomo family. The added benefit of longer hang times is the bright acidity in the fruit. The finished wine is fresh, lively and fruit forward, with citrus and apple aromas that leave your mouth watering.

### 2018 Sonoma Coast Chardonnay

We source our 2018 Sonoma Coast Chardonnay from three of the top vineyard sites in Sonoma County – Sangiacomo, Durell, and Gap’s Crown – with the goal of creating a cuvée that showcases the varietal’s exceptional character across the Sonoma Coast appellation. These diverse vineyards produced a balanced crop in 2018 with high levels of concentration and detailed aromatics. An intriguing nose of stone fruit and yellow apple leads to rich flavors and an intriguing mix of depth and vibrancy on the palate. Refreshing and layered, the elevage in 30% new French oak adds richness and texture without overwhelming the fruit. The wine is a tremendous value at \$38.

## CABERNET SAUVIGNON

### 2017 Beckstoffer Vineyard Georges III Cabernet Sauvignon, Napa Valley

In 2017, Napa and Sonoma endured tragic wildfires. We are fortunate that our 2017 Cabernet Sauvignon wines came through unharmed, and the winery remained safe. Balanced vines and temperature fluctuations resulted in layers of flavors and complexity in the wines. The overall high quality is a blessing after such challenging events. The famed Beckstoffer Vineyard Georges III in Rutherford continues to impress us as winemakers. This wine offers intensely dark color, robust aromatics and excellent fruit character. The classic Rutherford Dust profile shines in the wine’s dark cherry, earth and mocha flavor profile. This is an impress-your-friends wine.

### 2017 Home Ranch Cuvée Cabernet Sauvignon, Sonoma Valley

Planted by Sojourn proprietor Craig Haserot in 2002, the Home Ranch Vineyard is tucked away in the southwest corner of Sonoma Valley, where it is warm enough to fully ripen Cabernet Sauvignon. Built on a core of clone 337 Cabernet Sauvignon, the heat fluctuations in 2017 allowed the grapes to fully mature and gain complexity. This wine explodes with blueberry fruit aromas and notes of mocha and cassis. The texture is silky, with fine grain tannins that lengthen the finish. Dark fruit flavors mingle with just a hint of mint.



## VISIT US IN SONOMA!

Sojourn Cellars has an elegant Tasting Salon located in the town of Sonoma. Our tastings feature flights of Pinot noir, Chardonnay and Cabernet Sauvignon wines, presented in a side-by-side format. Our comparative tastings allow guests to experience the nuances and distinctive qualities in our portfolio of vineyard sites from the Sonoma Coast, Russian River, and Napa Valley appellations. We encourage you to visit us in Sonoma as well as send us your friends, family, and business colleagues who will appreciate terroir-driven, artisanal winemaking.



## RODGERS CREEK VINEYARD SPOTLIGHT

2008 was our first vintage from this site, and we've been falling deeper in love ever since. Rodgers Creek Vineyard is well-suited for growing Pinot noir. The vineyard sits between the towns of Sonoma and Petaluma, right in the teeth of the wind and fog of the Petaluma Gap in the Sonoma Coast. The vines grow in light, chalky, volcanic ash soils, and our blocks grow at steep inclines. This causes natural vine stress and gives the wine high concentration. The location provides pure western exposure and constant wind and fog funneled in from the Pacific Ocean. This cooling influence, combined with well-drained, volcanic soils produces a distinctive Pinot noir defined primarily by notes of earth and mushroom overlaying a core of bright red fruit.

Two blocks of the Pommard Pinot noir clone provide the foundation for Sojourn wines, with clone 777 adding a layer of bright fruit and lush textures. The combination of unique soils and dominance of the Pommard clone results in a distinctive wine with signature savory aromatic notes each vintage. Year after year we are able to produce a staff favorite and consistently highly rated Pinot noir from this vineyard. These wines exhibit great balance and that lush mouthfeel you've come to expect and love from Sojourn wines.

### At a Glance:

Clones: Pommard, 777

Rootstock: 101-14 & 44-53

Planted: 2001

Soil Type: White Rhyolite Volcanic Ash

## PURCHASING OUR WINES

The best way to acquire our wines is to purchase them directly from the winery. Sojourn sells wine to our mailing list customers through release allocations. If you are not already a Sojourn list member, join now to get access to our wines.

Order Wine Online: [www.sojourncellars.com](http://www.sojourncellars.com)

Join Our Mailing List: [mailinglist@sojourncellars.com](mailto:mailinglist@sojourncellars.com)

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## ROASTED DUCK WITH ORANGE AND GINGER

From Glen Ellen Star Executive Chef Ari Weiswasser (Serves 4)

### Duck

(substitute chicken for duck if desired)

1 5 to 6-pound Liberty Farms Duck

3 tbsp kosher salt

1 tbsp 5-spice powder

1 large orange, zested &

cut into 6 wedges

1 tbsp each grated ginger & garlic

### Glaze

2 cups fresh orange juice

1 tbsp honey

2 tbsp Demerara sugar

2 tbsp soy sauce

3 star anise

Rinse duck and pat dry. Remove neck and giblets and save. Remove excess fat from cavity and tail area and trim off a bit of flappy neck skin. Prick duck skin all over with tip of sharp paring knife, making sure not to penetrate meat.

Mix together salt and 5-spice powder. Season interior of duck with 1 tbsp salt mixture; use remainder to generously season exterior (you may have a little left over). Combine orange zest with grated ginger and garlic, then smear mixture inside cavity. Place orange wedges in cavity. Tie legs together. Secure neck flap with wooden skewer or toothpicks. Place duck on rack in roasting pan breast-side-up and refrigerate overnight, uncovered.

Heat oven to 350 degrees. Meanwhile, bring duck to room temperature and make the glaze. Bring orange juice, honey, sugar and soy sauce to a simmer. Add sliced ginger and star anise, then reduce mixture until you have a medium-thick syrup, about 10 minutes. Remove from heat and set aside.

Roast duck for 1 hour, carefully pouring off fat and turning duck over after 30 minutes. Paint with glaze and roast another 30 minutes. Tent with foil if glaze begins to get too dark. Duck is done when temperature at thickest part of leg reads 155 degrees (about 1 hour 15 minutes). Paint duck once more, keep warm and let rest 20 minutes. The duck will carry to 165 degrees and be fully rested. Use poultry shears to cut into quarters. Serve with mashed butternut squash.

Enjoy with a bottle of 2018 Rodgers Creek Vineyard Pinot noir.



## 2018 – A DREAM VINTAGE

The 2018 vintage was a winemaker's dream across Sonoma and Napa Valley. It was a grape grower's dream as well, with abundant yields in the vineyards to go along with the high-quality fruit. Temperatures were moderate and the weather dry, except for a brief rain in early October. Cool evening temperatures and a long, even growing season allowed for complex flavor development while retaining natural acidity. The weather conditions were almost ideal as the grapes ripened slowly and evenly over the course of summer and early fall.

As you taste the wines, you will notice layers of silky tannins and increased depth in the wines of this vintage. They are expressive and friendly at this young age, yet these wines will age well in your cellar due to enhanced phenolic structure.