







Fall has always been a favorite season - a time when nature bursts with its last array of color. As we approach what is shaping up to be another exceptional harvest, we reflect on the 2018 and 2017 vintages and the noteworthy Sojourn wines these vintages have produced.

The 2018 growing season was a winemaker's dream: long and steady, with a warm July, markedly cooler August, and no dramatic heat spikes. Early October was warm with dry breezes, allowing the grapes to hang on the vines longer and further develop flavors and complexity. The 2018 wines are fruit forward with an exceptional backbone, acidity, and balance.

2017 was a bit more challenging with drier weather and an early harvest, but the hard work of our vineyard and winemaking teams paid off. The wines are shining and will continue to evolve as they age.

Our 2018 Pinot noir wines in this release are small production lots celebrating some of Sonoma's exceptional single vineyards. From the West Sonoma Coast, we are highlighting Reuling Vineyard, Riddle Vineyard and Ridgetop Vineyard. From the Russian River come Wohler Vineyard and the Russian River Valley appellation blend. These Pinot noir wines showcase an undeniable sense of place and complexity.

This Fall Release we are especially excited to share our 93 Point Durell Vineyard Chardonnay and 95 Point Reuling Vineyard Chardonnay. The Durell Vineyard wine has perfect fruit intensity and texture with a touch of oak. The iconic Reuling Vineyard Chardonnay is rich and complex with beautiful acid and finesse.

Our stunning 2017 Cabernet Sauvignon wines from the Oakville District in Napa Valley round out the offerings for Fall 2020. The vines in Oakville grow in red volcanic and alluvial soils where Cabernet Sauvignon thrives. The celebrated Oakville Ranch Vineyard sits high in the mountains, and our vineyard designate wines have consistently received acclaim. Our Oakville appellation wine blends Cabernet Sauvignon from the muscular Oakville Ranch Vineyard with two Oakville valley floor vineyards, producing a very expressive wine with silky texture.

As we head into the last few months of 2020, we reflect on our resilience and the appreciation of family and friends, and we celebrate a bountiful harvest. We look forward to seeing you in our Tasting Salon in downtown Sonoma and at our future events around the country. As always, thank you for your tremendous continued support.

Erich Bradley
Winemaker

Craig Haserot

Proprietor

SOJOURN CELLARS FALL 2020 WINE RELEASE

PINOT NOIR

2018 Reuling Vineyard Pinot Noir, Sonoma Coast

Reuling Vineyard has a unique terroir that continues to fascinate us as winemakers. It is planted to three Pinot noir clones: Calera, and two "suitcase" clones from the Vosne-Romanée region of Burgundy: La Tâche and Romanée Conti. Mark Aubert helped develop the vineyard and produced highly rated Reuling Pinot noir wines for ten years. Impressive and distinctive, this 2018 Pinot noir opens with complex aromas of earth and forest floor that lead to dark cherry, mushroom and truffle notes. Jeb Dunnuck writes, "This elegant, silky effort is medium-bodied, has terrific balance, present tannins, and good acidity."



Rated 93+ Points

2018 Ridgetop Vineyard Pinot Noir, Sonoma Coast

The Ridgetop Vineyard is located in the remote coastal mountains along the northern Sonoma Coast. The vines produce miniscule yields with concentrated flavors, provocative aromatics, and silky texture as they struggle to grow. One of the fastest wines to sell out each year, this wine offers explosive aromas of red and tropical fruits and burnt orange overlaying a bold strength and complexity at its core. This wine is produced from Dijon clones 777, 667 and 115, which are desired for rich cherry fruit and generous, age worthy tannins. "It's another incredibly elegant, ethereal 2018 with nicely integrated acidity, terrific balance, and great finish." – Jeb Dunnuck

Rated 94 Points

2018 Riddle Vineyard Pinot Noir, Sonoma Coast

Riddle Vineyard is situated in a rugged section of the West Sonoma Coast at the top of a coastal ridge with a gentle slope. James Riddle gives each vine special attention, clipping shoots to the wires to maximize sun exposure and making several passes through the vines each vintage to orient clusters and create the best opportunity to produce exceptional fruit. The Mt. Eden clone provides a foundation of robust berry flavors and rich, silky texture. Three additional clones, 115, 828 and Pommard, balance out the 2018 single-vineyard bottling, adding complexity and length. It provides intriguing bramble berry fruit flavors, bright concentration and silky tannins.

2018 Wohler Vineyard Pinot Noir, Russian River Valley

Wohler Vineyard is located in the heart of the Russian River Valley, just minutes from the iconic vineyards that originally established the Valley's global reputation for Pinot noir. This wine showcases the exceptional Russian River Valley terroir with its depth and silkiness. Clones 667 and 828 form the foundation, providing a rich, lush core. A touch of Wädenswil 2A clone adds focus and earthy aromatics. The 2018 blend resulted in a wine that is "Full-bodied and downright voluptuous, while having a wonderful combination of freshness and tension." – Owen Bargeen, *International Wine Report*

Rated 93 Points

2018 Russian River Valley Pinot Noir

Our Russian River Valley Pinot noir captures the essence of this appellation as a world-class location for Pinot noir and the outstanding character of the 2018 vintage. It is a blend of several vineyards, with Wohler and Riddle vineyards comprising the core. In 2018, we included components from the famed Bucher Vineyard. Bucher provides additional layers of dark fruit, richness and depth. It adds another layer to the red fruit profiles and lush textures from Wohler and Riddle. The resulting blend offers freshness and balance with multiple layers of red and dark fruits, earth and floral notes. Intriguing aromatics lead to a lush silky texture.

Rated 92 Points

CHARDONNAY

2018 Reuling Vineyard Chardonnay, Sonoma Coast

2018 marks our second vintage of producing Chardonnay from the famed Reuling Vineyard, located just off Highway 116 between Graton and Forestville. This wine really excites us as winemakers. A unique and distinctive "suitcase" Montrachet clone of Chardonnay takes center stage here, and, when combined with the exceptional growing conditions of 2018, demonstrates balanced acidity and rich, complex flavors in the finished wine. "The 2018 Chardonnay Reuling Vineyard is a complete, beautifully balanced Chardonnay from this team. Baked apples, brioche, white flowers, and spicy notes dominate the bouquet, and it's flawlessly balanced, with both richness and freshness." – Jeb Dunnuck

Rated 95 Points

2018 Durell Vineyard Chardonnay, Sonoma Coast

This is a richly textured Chardonnay from a highly rated vineyard. Durell Vineyard has been the source behind some of the most sought-after Sonoma Coast Chardonnay wines. We feel fortunate to work with two outstanding vineyard blocks that combine to make something special. Both blocks of 100% Old Wente clone Chardonnay were harvested at night and pressed to extract only the highest quality juice. This 2018 vintage wine is lively and exotic with rich flavors, complexity and focus. We fermented in French oak barrels to produce an expansive wine that illustrates the balance and exceptional character of the vintage.

Rated 93 Points

CABERNET SAUVIGNON

2017 Oakville Ranch Vineyard Cabernet Sauvignon, Napa Valley

Oakville Ranch Vineyard is a rugged 330-acre estate tucked into a rocky shelf overlooking Screaming Eagle and other icons of Napa Valley. It has become one of the most sought-after sites for world-class Cabernet Sauvignon by Napa Valley's elite winemakers. Wine critics have also begun singing its praises, including awarding the Sojourn 2016 vintage wine a 98 point rating. These vines are farmed organically in red, volcanic soils on steep inclines. The vineyard excelled in the 2017 vintage and the resulting wine offers tremendous depth, finesse and aromatic intensity.

Rated 93 Points

2017 Oakville Cabernet Sauvignon, Napa Valley

This blend of our generous and supple 2017 Oakville Cabernet Sauvignon is dominated by Oakville Ranch Vineyard. Located in the hills among famous neighbors Dalla Valle, Pedregal and Backus vineyards, Oakville Ranch produces powerful, rich, structured wines. Cabernet Sauvignon made from two other vineyards along Skellenger Lane was blended in to add expressive fruit character and lush tannins. Each component of this blend spent four weeks fermenting on skins to ensure that the tannins and fruit flavors were balanced. The resulting wine is rich and vibrant, offering vivid flavors of blackberry, raspberry, cassis and mocha.

Rated 92 Points



VISIT US IN SONOMA!

Sojourn Cellars has an elegant Tasting Salon located in the town of Sonoma just off the Sonoma Square. Our tastings are offered by appointment and 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 Valley 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 terroirdriven, artisanal winemaking.



OAKVILLE - NAPA VALLEY'S PREMIERE APPELLATION

Oakville has long been admired for its prestigious wineries producing within the region, including Screaming Eagle, Harlan Estate, Dalla Valle and Opus One. In addition, two of Napa's most highly regarded vineyards, To-Kalon and Backus, are in Oakville. We produce two unique Cabernet Sauvignon wines from this region, and both have received phenomenal accolades – our 2016 Oakville Ranch Vineyard at 98 points and our 2016 Oakville at 94 points. Abundant sunshine and alluvial soils allow Oakville's vineyards to reach optimal maturity and produce deep, richly flavored wines that many consider the best from Napa Valley.

SPOTLIGHT – OAKVILLE RANCH VINEYARD

Producing 98 Point Cabernet Sauvignon

Producing some of our most bold and complex wines,
Oakville Ranch Vineyard is a rugged 330-acre estate
located at 1,400 feet above the Napa Valley floor. Oakville
Ranch Vineyard produces grapes that demonstrate the
power and depth of the signature red volcanic soil and
mountain micro-climate. The property was purchased by

Mary Miner and her late husband Robert in 1989. They have gradually increased the vineyard plantings to 75 acres of predominantly Bordeaux varietals. Most of the ranch remains in its natural state with grassy meadows, native woodlands and winding streams sustaining a variety of flora and fauna.

Esteemed organic viticulturalist Phil Coturri replanted the vineyard in 2006. As such, the farming of the vineyard is governed by a holistic organic approach, building and enriching the earth for the long term, and cultivating vines that produce fruit of the highest quality. Solar power supplies 100% of the ranch's needs. The ultimate expression of the beauty of this place is found in the wine. It showcases how extraordinary terroir and meticulous farming can create a wine of profound distinction.

At a Glance:

Clones: 337, 4, 169 Rootstock: 101-14, 110R

Planted: 2006

Soil Type: red clay on volcanic andesite and basalt

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 Join Our Mailing List: mailinglist@sojourncellars.com

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Seared Salmon, Pistachio-Cranberry Vinaigrette and Mushroom-Kale Panzanella

From Executive Chef & Co-Owner of Wine Kitchen, Greg Faucette (Serves 2)

Ingredients

2 salmon fillets, skin and pin bones removed

Olive oil Salt and pepper

Vinaigrette

½ Shallot, cut into fine dice
¼ cup packaged dried cranberries
¼ cup roasted pistachios
1 tablespoon Dijon mustard
¼ cup balsamic vinegar
½ olive oil

Panzanella

- 3 thick slices country bread, crust removed, cut into $\frac{1}{2}$ inch cubes
- 8 oz raw mushrooms of choice, thinly sliced (I like maitake)
- 3 large kale leaves, stalk removed cut into 1-inch strips 1 garlic clove finely minced
- 1 pinch dried thyme

Vinaigrette:

1. Pulse all ingredients with salt and pepper to taste in a blender or food processor until it is a chunky puree but not smooth. (This recipe makes more than you need but it is a great vinaigrette to have on hand)

Panzanella:

- 1. Toss the cubes of country bread with olive oil and salt and pepper.

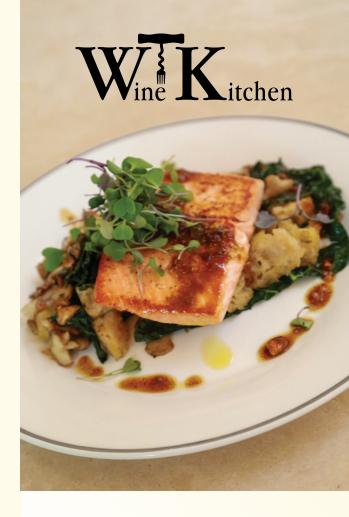
 Toast in 350-degree oven for 12-14 minutes until cubes start to brown.
- 2. Heat 2 tablespoons of olive oil in a sauté pan over medium high heat.
- 3. Add mushrooms to pan, season with salt and pepper. Sear mushrooms for 2-3 minutes.
- 4. Turn heat down to low. Add garlic to pan and let cook for 30 seconds.
- 5. Add kale and cook until mushrooms and kale are softened, about 3-4 minutes. (Add a splash of water to the pan to help wilt the kale if needed)
- 6. Add dried thyme and adjust seasoning, as necessary.
- 7. Add toasted bread to pan and toss all ingredients together.

Salmon:

- 1. Season salmon with salt and pepper.
- 2. Heat 1 tablespoon of olive oil in an oven safe nonstick sauté pan over high heat.
- 3. Just as oil in the pan begins to smoke, turn the heat down to medium and add the salmon fillets to the pan.
- 4. Sear the salmon in the pan for 3 minutes. Without flipping the salmon, put the pan in a 350-degree oven for 5-7 minutes for medium. Adjust time down if you prefer salmon medium rare.

Plating:

- 1. Put the Panzanella on the plate first, followed by the salmon on top.
- 2. Drizzle vinaigrette liberally over both the Panzanella and salmon.



OUR SOJOURN HARVEST INTERN CAN COOK!

This amazing recipe was provided by Chef Greg Faucette. Greg began his professional career in finance and technology then decided to pursue his real passion - cooking. After graduating culinary school in 2007, Greg worked at several Michelin Star restaurants including the three Michelin Star Per Se in New York and Commonwealth in San Francisco. Greg went on to open his own restaurant in 2012 - Wine Kitchen in San Francisco. In 2016, Greg started making his own wine and formalized his wine education in securing a certificate in Enology this past May. Greg sought an internship with a winery that shared his passion, and he found his way to Sojourn Cellars. We are thrilled to have him on our team and hope you to enjoy his recipe!