



SOJOURN
CELLARS

SPRING 2021
WINE RELEASE &
NEWSLETTER



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



From the Sojourn Family to yours...

With 2020 behind us, we can now take a deep breath and move forward into 2021. Our team is grateful for all of your support over this last year. We feel particularly fortunate to share with you two great wine vintages and help lift the shadows we all have faced during these unusual times.

2019 was an outstanding vintage in the Sonoma Coast: a hot summer, warm growing season and smaller grape clusters. These conditions set us up for picking at optimal ripeness. There was just the right amount of heat early on to acclimate the grapes. Warm temperatures continued and offered superior flavor development. The late summer with mild temperatures led to long hang times and even ripening. These conditions resulted in more concentrated wines with ample structure built for aging.

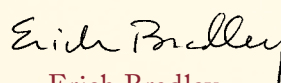
Our 2019 Pinot noir wines in this release celebrate some of Sonoma's most exceptional vineyards. From the Sonoma Coast, we highlight Gap's Crown, Sangiacomo, Walala and Rodgers Creek Vineyards. These Pinot noir wines showcase an undeniable sense of place and complexity.

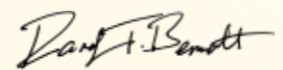
This Spring Release we are also excited to share our 2019 Sangiacomo Vineyard and Sonoma Coast Chardonnay

wines. Unique in style, the Sangiacomo has brilliant fruit intensity and texture with bright acidity. The Sonoma Coast offers rich fruit character and body and is an exceptional value at only \$38.

The 2018 growing season was a Winemaker's dream for Cabernet Sauvignon: long and steady, with a warm July, cooler August, and no dramatic heat spikes. The 2018 Beckstoffer Vineyard Georges III Cabernet Sauvignon from Rutherford has already been awarded a 95 point rating. The robust Home Ranch Cuvée from Sonoma Valley rounds out the Spring Release. Both Cabernet Sauvignon wines are simply stunning with bold fruit flavors, exceptional backbone and balance.

As we head into 2021, we reflect on the resilience of our loyal Sojourn members and our staff. We have adapted our experiences and look forward to hosting you in our newly transformed outdoor Sojourn tasting garden or virtually for a curated wine tasting or winemaker webinar. Thank you for your tremendous support.


Erich Bradley
*Director of
Winemaking*


Randy Bennett
*General Manager
and Winemaker*

SOJOURN CELLARS SPRING 2021 WINE RELEASE

PINOT NOIR

2019 Gap's Crown Vineyard Pinot Noir, Sonoma Coast

The 2019 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 2019 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.

Rated 94 Points

2019 Walala Vineyard Pinot Noir, Sonoma Coast

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. The 2019 vintage from Walala offers a pure expression of Pinot noir with elegance and complexity. Clone 113 provides the core of the blend, offering intriguing tropical flavors and layers of texture. Clone 115 provides a rich structural core and red fruit flavors. Clone 828 was fermented whole-cluster and blended in sparingly to add verve and length.

Rated 92 Points

2019 Sangiacomo Vineyard Pinot Noir, Sonoma Coast

Our flagship wine since 2004, the Sangiacomo Vineyard Pinot noir is a robust wine, with bold flavors and an exceptional creamy texture. The vineyard is located on Roberts Road at the western base of Sonoma Mountain. The lack of major heat waves and virtually no rain during harvest allowed us to pick each vineyard block at optimal ripeness. This 2019 vintage stopped our winemakers in their tracks at a recent tasting. "WOW, that's really good and shows the best characteristics of Sangiacomo. The new Mt. Eden block is taking the blend to another level," described winemaker Randy Bennett. The wine offers classic Pinot noir aromas, berry flavors and a touch of forest floor.

Rated 94 Points



2019 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. A portion of the grapes were fermented whole cluster, adding aromatic complexity and structural verve.

Rated 93 Points

2019 Sonoma Coast Pinot Noir

One of the best values in the Sojourn portfolio, the 2019 Sonoma Coast Pinot noir brings together eight unique lots from sites that comprise several of our single vineyard designate bottlings. This 2019 blend showcases a higher proportion of Walala and Gap's Crown Vineyard components, resulting in greater intensity and rich texture. The 2019 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.

Rated 93 Points

CHARDONNAY

2019 Sangiacomo Vineyard Chardonnay, Sonoma Coast

The 2019 vintage proved to be an excellent one for Sonoma Coast Chardonnay. The lack of major heat waves and virtually no rain during harvest allowed us to pick every vineyard block at optimal ripeness. Our 2019 Sangiacomo Vineyard Chardonnay benefited greatly from these conditions, in addition to the careful stewardship of the land by the Sangiacomo family. Tight cluster formations and small berries resulted in wines with intensity that rivals recent vintages. The finished wine is fresh and lively. It is fruit forward with bright acidity, stone fruit, citrus and apple flavors that leave your mouth watering.

Rated 93 Points

2019 Sonoma Coast Chardonnay

We sourced our 2019 Sonoma Coast Chardonnay from three of the top vineyard sites in the Sonoma Coast – 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 balanced crops in 2019 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 elevation in 30% new French oak adds richness and texture.

Rated 92 Points

CABERNET SAUVIGNON

2018 Beckstoffer Vineyard Georges III Cabernet Sauvignon, Napa Valley

The 2018 Napa Valley weather conditions were ideal and allowed the grapes to ripen slowly and evenly over the course of the summer and early fall. 2018 was particularly strong in Rutherford, home to Beckstoffer Vineyard Georges III. The hot summer and warm fall resulted in bold, silky tannins and amazing intensity. This wine offers a deep 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 a collector’s wine with outstanding aging potential.

Rated 95 Points

2018 Home Ranch Cuvée Cabernet Sauvignon, Sonoma Valley

Planted by Sojourn founder 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. 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. The moderate 2018 weather, cool evening temperatures and a long, even growing season allowed the grapes to fully mature and gain complexity. You can easily drink this velvety wine now or age it for 20 years!

Rated 93 Points



VISIT US OUTSIDE IN SONOMA OR VIRTUALLY!

The Sojourn Tasting Salon in Sonoma has been transformed to include an outdoor garden. The garden experience has been a big hit. Our tastings feature flights of Pinot noir, Chardonnay and Cabernet Sauvignon wines presented in a side-by-side format. 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.

You may also schedule a curated virtual wine tasting experience now for yourself or a group.





GAP'S CROWN VINEYARD SPOTLIGHT

The picturesque Gap's Crown Vineyard has quickly risen to the top echelon of Sonoma Coast Vineyards and is highly sought after by winemakers all over California for both Pinot noir and Chardonnay. Sweeping vineyards with dramatic elevation changes and rocky volcanic soils define this exemplary site. Gap's Crown Vineyard is on the western side of Sonoma Mountain and slopes up from 300 ft to 800 ft with a western exposure. The vineyard is situated in an area of the Sonoma Coast known as the Petaluma Gap, one of the newest AVAs. These rolling hills enjoy the cooling effects of both fog and persistent high ocean winds. It was originally developed by Premier Pacific Vineyards between 2002 and 2005 and later purchased by Price Family Vineyards in 2013.

In 2007, Sojourn Cellars became one of the first to make a vineyard-designate wine from Gap's Crown - an effort that was rewarded with a 95 point rating from *Wine Spectator*. The foundation for our Pinot noir is the Clone 115 block that was planted in 2005 on 3309 root stock at the top of the vineyard. Our clone 828 block was planted in 2002 on 420A root stock, and two clone 667 blocks round out the blend, both planted in 2004 on 3309 root stock. Pinot Noir wines from Gap's Crown offer highly concentrated blue fruit flavors, complex layers of silky tannins and phenomenal structure that will allow them to cellar for 10+ years.

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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WHOLE-ROASTED BRANZINO, PUNCHED POTATOES AND AZOREAN-STYLE PARSLEY SAUCE

General Manager and Winemaker Randy Bennett recommends pairing this dish with our 2019 Walala Vineyard Pinot Noir, Sonoma Coast.

LaSalette

Recipe courtesy of LaSalette, located in Sonoma, CA

Makes 4 Servings

Potatoes

1¼ pounds small russet, fingerling, or Yukon gold potatoes of uniform size
 Fine sea salt
 4 cloves garlic
 ½ cup extra virgin olive oil
 Freshly ground black pepper
 Course sea salt, optional

Branzino

4 1-pound branzino
 Fine sea salt
 Freshly ground black pepper
 Extra virgin olive oil

Sauce

¾ cup saffron vinaigrette
 1 clove garlic
 ¼ cup chopped flat leaf parsley
 Black olives, e.g. Moroccan oil-cured olives

Saffron Vinaigrette

Makes 3 Cups
 1½ cups water
 1½ cups white wine vinegar
 ¼ teaspoon or pinch saffron
 2 piri peppers, minced in a spice grinder (or ½ teaspoon red chili flakes)
 1 tablespoon fine sea salt

Although branzino (European sea bass) – or robalo, as it's known in Portugal – is an excellent fish for this simple dish, you can substitute it for other fish such as striped bass or walleye; choose whatever's local or sustainably farmed or fished in your area.

The potato side for this dish is inspired by the classic Portuguese batatas a murro or punched potatoes, which are richly garlicky and laden with olive oil and were traditionally smashed by fist after roasting. The parsley sauce with this dish is also one of my favorites. I love the raw garlic bite it offers but if you aren't a fan of strong raw garlic flavor, you may wish to roast the garlic in the oven or sauté it in a little olive oil before starting the sauce procedure.

Roast the fish in a wood-fired oven if possible because of the intense heat it generates, but a regular oven on a high heat works fine too. Cooking the fish for a short time on high heat allows the fish to roast nicely on the outside while retaining great moisture on the inside. Grilling the fish is another good option if you prefer. Don't forget to rest the fish once cooked for maximum succulence.

Potatoes: Preheat oven to 400 degrees Fahrenheit (204° C). Rinse, shake dry, and prick the potatoes with a fork. Generously sprinkle with olive oil and salt. Place in an ovenproof sheet tray and bake until tender, between 45 and 60 minutes depending on the size of the potatoes. Smash and roughly chop the garlic. Place the garlic and the olive oil in a small sauce pot and place on the stove on medium heat until the garlic and oil just starts

to bubble. About 1 minute. Remove from heat and add to the potatoes in a large bowl or pan. Toss the potatoes and smash them slightly, allowing the oil and garlic to seep through the torn skin of the potatoes. Keep warm.

Branzino: Preheat oven to its highest setting and temper the fish by allowing it to come to room temperature (which will help it cook more evenly). Slit the fish about three times on each side and sprinkle the skin and cavity of the branzino with salt and pepper. Drizzle with olive oil. Place in a large ovenproof pan and roast until cooked through, 10 - 15 minutes. Alternatively, grill or broil the fish. The goal is to cook it hot and fast.

Vinaigrette (for sauce): Combine all the ingredients in a suitable container, say a wine bottle, and refrigerate for at least 24 hours to draw out the flavors. Store up to a month in the refrigerator.

Sauce: While the fish is roasting, combine the vinaigrette and garlic in a blender and purée for 5 seconds. Scrape down the sides of the blender and purée again for a further 5 seconds. Add the parsley to the vinaigrette mixture and pulse twice to mix.

To serve: Lay several potatoes on each plate or place them in a large platter for family-style presentation. If plating individually, lean the fish against the potatoes and drizzle the fish with the parsley sauce. The potatoes will pick up some of the sauce flavor too. Finish the dish with a drizzle of olive oil over the potatoes and fish, sprinkle a few olives over the dish, and serve.