



SPRING 2022 WINE RELEASE & NEWSLETTER

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



Happy New Year from Sonoma!

We are feeling especially grateful this year despite the challenges, as we move past two years of the pandemic and a significant drought. Sonoma has started to feel more "normal" recently with restaurants and shops open inside and out and students back in schools. Local hotels were full this past fall, as loyal fans of wine country returned to visit. Even the weather has cooperated, with close to a foot of rain falling in Sonoma starting just after our last 2021 Cabernet Sauvignon pick on October 21st, putting a definitive end to the 2021 fire season before any major wildfires could affect Sonoma and Napa. Through all of this we are deeply humbled by your continued support. Under these adverse and unusual conditions our membership has grown due to your generosity and friendly referrals, and the wines are selling out more quickly than ever before.

This Spring we are releasing several Pinot noir and Chardonnay wines from the 2020 vintage and Cabernet Sauvignon from the 2019 vintage. You will notice a few single-vineyard red wines missing from the line-up, as we were unable to pick several vineyard blocks that were in close proximity to the 2020 wildfires. As always, wine quality is our priority and thus we had to make hard choices regarding which grapes to pick and which wines to make. The Chardonnays were not impacted by the fires, however we ended up making only half the quantity of red wines we would normally produce.

Our 2020 Chardonnay wines are crisp, bright and fruit forward, with mouthwatering aromas and layers of structure. The hot mid-summer weather along with the cooling influence of the Sonoma Coast's early morning fog and coastal breeze led to the vast diurnal shifts that enable Chardonnay to flourish on the vine.

The Spring Release Pinot noir wines are headlined by fan favorites Gap's Crown and Sangiacomo, and for the first time we are also featuring a Petaluma Gap AVA Pinot noir which is a blend of both vineyards. This wine is bright and robust with exceptional texture.

2019 was an outstanding vintage for Cabernet Sauvignon, resulting in complex wines of depth and structure. Our Beckstoffer Vineyard Georges III and Home Ranch Cuvée Cabernet Sauvignon wines are available in this release. However, vineyard yields were tiny, and we were only able to produce a limited number of cases. Fair warning, they will be gone before you know it!

Please enjoy the new Spring Release wines! We look forward to seeing you soon in Sonoma or at one of our Sojourn events around the country. Cheers!

Erich Bradley
Erich Bradley
Director of
Winemaking

Randy Bennett
Randy Bennett
General Manager
and Winemaker

SOJOURN CELLARS SPRING 2022 WINE RELEASE

PINOT NOIR

2020 Gap's Crown Vineyard Pinot Noir, Sonoma Coast

The 2020 vintage of our Gap's Crown Vineyard Pinot Noir exhibits phenomenal structure. Flavors are lifted and nuanced, while offering dark berry and cherry aromas with notes of baking spice. Gap's Crown is a premier vineyard within the Petaluma Gap region of the Sonoma Coast. It sits at a windy 800 feet with volcanic soils that deliver intense, concentrated wines. Much of the wine's intensity derives from vine stress caused by the site's steep slopes and rocky soils.

Rated 95 Points



2020 Walala Vineyard Pinot Noir, Sonoma Coast

The Walala Vineyard's cool, coastal location served it well in 2020, allowing the grapes to mature at a steady pace and achieve optimal ripeness. The vineyard's remarkable character stems from its 1,200-foot elevation, gravelly loam soils and proximity to the Pacific Ocean. The 2020 vintage from Walala offers robust flavors and depth with classic Pinot noir elegance. 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 adding complexity, verve and length.

Rated 93 Points

2020 Petaluma Gap Pinot Noir

Welcome the new addition to our Pinot noir family! This wine is a blend of four lots from premier vineyards in the wind-swept Petaluma Gap region of the Sonoma Coast. They join together with wonderful synergy, combining the intensity and structure of the hillside Gap's Crown Vineyard with the elegance and creamy texture of Sangiacomo Vineyard located just below in an old creek bed. Flavors are bright yet deep and resonate with a savory nuance. "Richer and fruitier on the palate with blueberry, dark cherry, saline, and cedar herbs playing together nicely. It delivers lovely acidity and medium plus tannins." Jeremy Young, *International Wine Report*

Rated 94 Points

2020 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. In 2020 we blended equal parts of clone 115 and Mt Eden with a touch of Swan clone adding nuance. The aromas are intriguing with classic Pinot noir red fruit notes and hints of forest floor. This vintage offers excellent acidity with higher levels of tannins. Yields were tiny in 2020, thus we bottled only a small amount of this wine and allocations are reduced from normal levels.

Rated 94 Points

2020 Sonoma Coast Pinot Noir

One of the best values in the Sojourn portfolio, the 2020 Sonoma Coast Pinot noir brings together several unique lots from five vineyards spread across the AVA. The Walala and Gap's Crown Vineyard components shine in this blend, resulting in an intense wine with rich texture. It offers balance and depth with fresh acidity and silky structure. This vintage has lifted red and dark fruit aromas, sage and earth, leading to a long finish. It is a pleasure to drink in its youth but will also reward a few years in your cellar. At only \$45, this wine delivers outstanding value.

Rated 93 Points

CHARDONNAY

2020 Sangiacomo Vineyard Chardonnay, Sonoma Coast

The drought conditions of 2020 resulted in low yields for Chardonnay grapes across the Sonoma Coast. Sangiacomo Vineyard produced small, loose Chardonnay clusters that resulted in greater intensity. Early bud break followed by a warm summer and periodic heat waves in August and September allowed the grapes to fully ripen and develop complex flavors. Each block was picked at night and immediately pressed whole cluster to retain freshness. The finished wine offers deep aromas and lively acidity. It is fruit forward with flavors of stone fruit, citrus and apple.

Rated 93 Points

2020 Sonoma Coast Chardonnay

We sourced our 2020 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 light crops in 2020 due to drought conditions, with each vineyard offering layers of robust flavors. An expressive nose of stone fruit and apple leads to rich flavors and an intriguing mix of depth and vibrancy. Fermentation in 30% new French oak barrels adds rich texture and complex character.

Rated 92 Points

CABERNET SAUVIGNON

2019 Beckstoffer Vineyard Georges III Cabernet Sauvignon, Napa Valley, Rutherford

2019 is a collector's vintage, offering wines with robust flavors and phenomenal structure. Beckstoffer Vineyard Georges III offered lower yields in 2019 with smaller clusters and tiny berries, resulting in a wine of great intensity. Mild Napa Valley weather conditions allowed the grapes to ripen slowly and evenly over the course of summer and early fall. The lack of major heat waves and virtually no rain during harvest allowed us to pick each vineyard block at optimal ripeness. The classic Rutherford Dust profile shines in the wine's dark cherry, earth and mocha flavor profile.

Rated 95 Points

2019 Home Ranch Cuvée Cabernet Sauvignon, Sonoma Valley

Planted by Sojourn founder Craig Haserot in 2002, Home Ranch Vineyard is tucked away in the southwest corner of Sonoma Valley. Home Ranch Cabernet Sauvignon explodes with blueberry fruit flavors and silky texture. Each year we blend Cabernet Sauvignon from a neighboring vineyard to produce this complex cuvée that is a pleasure to drink in its youth but will also reward aging in your cellar up to 20 years. The signature blue fruit aromas shine through with notes of mocha and cassis. The 2019 vintage offers exceptional structure, with fine grain tannins and a long finish.

Rated 91 Points



VISIT US IN SONOMA!

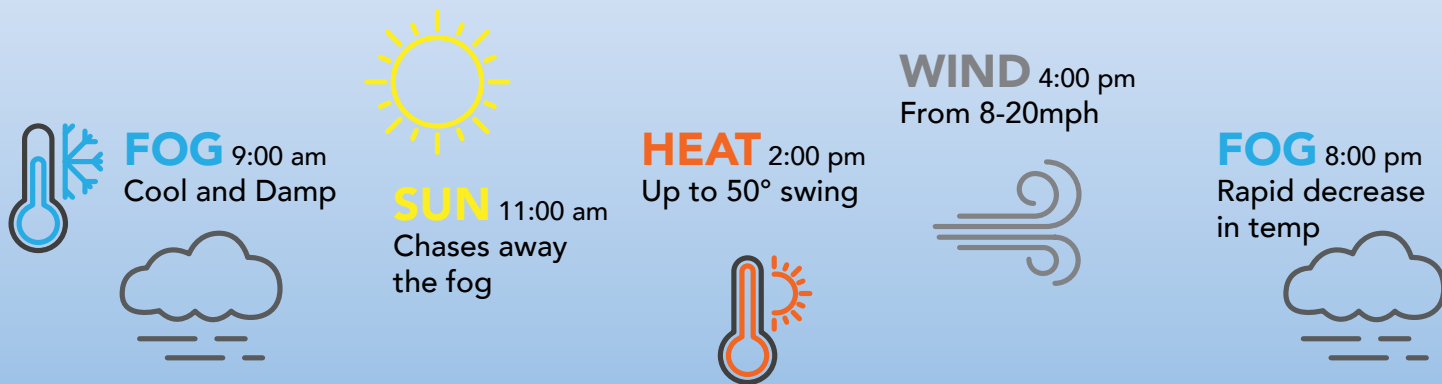
The Sojourn Tasting Salon in downtown Sonoma now includes an outdoor garden. Our guided tastings feature flights of Pinot noir, Chardonnay and Cabernet Sauvignon wines presented in a side-by-side format. We encourage you to visit us in Sonoma as well as send us your friends, family, and business colleagues who will appreciate terroir-driven, artisanal winemaking.

We also offer curated virtual wine tasting experiences now for individuals and groups.



Email concierge@sojourncellars.com to schedule.

PETALUMA GAP – WIND TO WINE



Defined by its unique wind and fog conditions and their effect on the vines, the Petaluma Gap was designated on December 7, 2017, as an American Viticultural Area (AVA). The name comes from a large wind gap in the coastal mountain range that funnels cooling breezes and fog east from the Pacific Ocean through the city of Petaluma and south to San Pablo Bay.

The Petaluma Gap AVA enjoys a mild Mediterranean climate characterized by a distinctive, crisp coolness and a blanket of morning fog. By late morning the sun chases away the fog and temperatures rise. By mid-afternoon, however, the cool, onshore breezes begin, picking up speed as the afternoon progresses and bringing in fog almost every night. It is this cooling "wind tunnel" effect that distinguishes the Petaluma Gap from neighboring winegrowing areas.

The unique wind and fog cycle results in grapes that reach optimal ripeness much later and at lower sugar levels, while developing complex flavors and fruit characteristics with ideal levels of acidity. It's the

perfect recipe for elegant, well-balanced wines of character and distinction.

Sojourn has been producing wines from Petaluma Gap vineyards since 2004, with an emphasis on single-vineyard Pinot noir and Chardonnay from Sangiacomo, Gap's Crown, and Rodgers Creek Vineyards. Starting in 2021 we added two new promising Petaluma Gap vineyards to our portfolio: Nightwing Vineyard located high up on a ridge at 1,200' elevation and Ueberroth Vineyard in the rolling hills just east of the town of Petaluma.

WHAT IS AN AVA?

An American Viticultural Area, or AVA, is a specific vineyard zone based on geography and climate. As the Tobacco Tax and Trade Bureau (TTB) puts it, "An AVA is a delimited grape-growing region with specific geographic or climatic features that distinguish it from the surrounding regions and affect how grapes are grown." To use the AVA name on wine bottle labels, at least 85% of grapes used to make the wine must come from within the area boundary.

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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NEW YORK STRIP STEAK WITH MARROW-ROASTED POTATOES, TOMATO DEMI-SEC, SAUCE VERTE AND BALSAMIC REDUCTION

Makes 4 Servings

Pair with our 2019 Beckstoffer Vineyard Georges III
Cabernet Sauvignon

INGREDIENTS

4 New York strip steaks, preferably prime, 10-12 oz ea	1 clove garlic
1 lb fingerling potatoes	1 black anchovy
2 lbs beef marrow bones	1 tablespoon red wine vinegar
4 on-the-vine type hothouse tomatoes	½ cup extra virgin olive oil, plus extra for seasoning
1 head romaine lettuce	1 cup good quality balsamic vinegar
1 bunch watercress	Fleur de Sel or Maldon sea salt
1 bunch parsley	
1 shallot, peeled	

PREPARATION

Marrow-Roasted Potatoes

Arrange the marrow bones on a roasting pan lined with foil and roast at 400°F for about 30 minutes, until all the marrow has rendered out of the bones. Carefully transfer the hot, rendered marrow fat to a bowl. Toss the fingerling potatoes in the fat, season them well with salt and pepper, arrange them on a clean roasting pan, and cook until they are just tender, about 30 minutes.

Tomato Demi-Sec

Preheat oven to 275°F. Bring a medium pot of water to boil. With a small paring knife, cut an 'x' in the bottom of each tomato, and remove the stem on the top. Drop the tomatoes carefully into the boiling water. Let them sit in the water for about 30 seconds, or until the skins just start to loosen, then transfer them to a bowl of ice water. (Save the pot of boiling water for the sauce verte in the next step). Peel off the skins, and then transfer them to a small bowl. Season them with olive oil, salt, pepper, and a pinch of sugar. Then, transfer to a baking dish and bake them in the oven for about 75 minutes, or until they soften and lose some of their moisture (but not until they are tough and dry; they should still have a good amount of moisture remaining).

Balsamic Reduction

Add the balsamic vinegar to a small saucepot and set over medium heat. Bring to a gentle simmer and reduce the mixture down to 2-3 tablespoons, or until it is concentrated and syrupy. Take care it doesn't over-reduce, or it will become bitter.



Sauce Verte

Wash the romaine, watercress and parsley very well and shake dry. Chop the lettuce and herbs into 2" pieces. Working in batches, blanch them in the boiling water for about 1 minute, or until they soften. Transfer to a bowl of ice water to stop the cooking. When all the greens are blanched, drain them well and squeeze out any excess water. Chop the blanched greens coarsely, then transfer them to a high-speed blender such as a Ninja or Vitamix. Add the olive oil, garlic, shallot, anchovy and red wine vinegar, and purée until smooth. Transfer the sauce to a bowl and season with salt and pepper to taste.

Plating

Season the steaks well with salt and pepper and cook them using your favorite method (pan roasting, grilling, broiling, etc), to your desired doneness. Let them rest for 5 minutes after cooking, then slice them into ¼" slices.

Arrange a large spoonful of the sauce verte on each of 4 warmed plates and place the steak over the purée. Arrange 4-5 potatoes and 1 tomato next to each steak and drizzle with the balsamic reduction. Finish the steak with a coarse sea salt like Maldon or Fleur de Sel.

*Recipe courtesy of Jim Leiken, Executive Chef at Lucy in the
Bardessono Hotel, Yountville, California*