

NV Brut Sparkling - Sonoma County



TASTING NOTES

We are pleased to announce the latest addition to the Sojourn portfolio – our Brut Sparkling wine. This Brut (dry) wine was produced via Méthode Champenoise, the traditional method by which Champagne is made, in which the wine is fermented a second time in bottle. This secondary fermentation creates the delightful effervescence we so closely associate with celebration. We crafted this wine with merriment in mind. It offers aromas of white florals, yellow apple, quince and toasty brioche, alongside a luscious palate with flavors of juicy Bosc pear, lemon custard, chamomile and a fine mousse.

WINEMAKER NOTES

Fermentation was conducted at cool temperatures in stainless steel tanks to preserve freshness and fruit intensity. The finished blend was bottled for secondary fermentation, with 30 months' yeast aging to add complexity, subtle dough flavors, and layers of creaminess. The wine was disgorged in brut style and a small 1.0% dosage was added back to balance the wine's acidity.

FERMENTATION & BOTTLING DETAILS

- 55% Chardonnay, 42% Pinot Noir, 3% Pinot Meunier
- Dosage: 1.0%
- Time in Tirage: 30 months
- · Disgorged April 2023

FINISHED WINE DETAILS

- · Alcohol: 12.6%
- pH: 3.19
- · Release date: Spring 2024
- Retail price: \$54
- 700 cases produced
- · AVA: Sonoma County

TASTING SALON

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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.