



SPRING 2023  
WINE RELEASE  
& NEWSLETTER

Celebrating 20 Years of Crafting Memorable Wines



We love what we do and feel fortunate for the opportunity to craft memorable wines from such renowned vineyards. Winemaking is a unique job. There are always unforeseen challenges, and it is always a lot of hard physical and mental work, but that's the fun and beauty of it! It can be addicting — the life, the characters we meet and the pursuit of our craft. In this Spring Release, we are thrilled to again offer a full line-up of our top Pinot Noir wines, all crafted from the exceptional 2021 vintage. 2021 has already gained critical acclaim as an apex vintage for Sonoma Coast wines. 2021 also represents the 20th vintage of Sojourn wine. With this tremendous milestone, we are grateful for our journey and the relationships we've built along the way.

Steady temperatures and lower yields in 2021 resulted in Pinot Noir and Chardonnay wines of intensity and lifted acidity, which will allow the wines to age for many years. Rodgers Creek Vineyard is back, as well as our flagship Sangiacomo and Gap's Crown Vineyards. This release also features limited productions of Beckstoffer Vineyard Georges III and Home Ranch Cuvée Cabernet Sauvignon wines from the 2020 vintage.

We have also been working on several new single-vineyard wines and creating new wine tasting experiences that you won't want to miss. We are excited to announce the development of the new Sojourn winery and wine tasting venue at the old Ravenswood property in the hills above downtown Sonoma. This landmark winery and tasting room opened over 30 years ago and sits on 12 beautifully elevated acres with estate vineyards. We look forward to breathing new life into this iconic place and are delighted to share our new home with you. With our new home will come a new look, including a new label! We will share more information and provide sneak peeks in the next few months as the development proceeds.

Thank you for your continued support of our boutique artisan winery. We hope you celebrate 2023 with our new Sojourn wines and put a few in your cellar to enjoy for years to come. We look forward to seeing you on the road, in the Sojourn Tasting Salon or online for a guided virtual tasting. Happy New Year!

*Erich Bradley*  
Erich Bradley  
Director of  
Winemaking

*Randy Bennett*  
Randy Bennett  
General Manager  
and Winemaker

# Sojourn Cellars Spring 2023 Wine Release

## PINOT NOIR

### 2021 Gap's Crown Vineyard Pinot Noir, Sonoma Coast

The 2021 vintage offers exceptional depth and intensity. Gap's Crown Vineyard grapes matured at an even pace allowing us to pick each block at optimal maturity. We fermented the entire 828 block 100% whole cluster, adding verve and spice notes to the finished blend. Flavors are robust with aromas of dark berry and cherry with hints of baking spice. Gap's Crown is a premier vineyard, sitting at a windy 800 feet with distinctive volcanic soils. Much of the wine's intensity derives from vine stress caused by the site's steep slopes and rocky soils.

*Rated 97 Points*

### 2021 Walala Vineyard Pinot Noir, Sonoma Coast

Walala Vineyard's remarkable character stems from its 1,200-foot elevation, gravelly loam soils and close proximity to the Pacific Ocean. The 2021 vintage is a stunning wine with superb balance and intense flavors. This is our best wine yet from this amazing vineyard. It offers layers of deep and bright red fruit aromas with tropical notes. Clone 115 was the star in 2021, providing depth and robust flavors while Clone 113 added intriguing tropical flavors and layers of texture. We fermented all of the clone 828 grapes whole-cluster adding complexity and length.

*Rated 95 Points*

### 2021 Sangiacomo Vineyard Pinot Noir, Sonoma Coast

Sangiacomo Vineyard Pinot Noir has been our flagship wine since 2004. The vineyard is located on Roberts Road at the western base of Sonoma Mountain. The Clone 115 and Mt Eden blocks were our last Pinot Noir picks of the 2021 vintage. These long hang times resulted in robust flavors with depth and complexity. This wine offers an intriguing blend of dark red fruits and forest floor with the signature Sangiacomo creamy texture. This vintage offers excellent acidity with silky tannins that are enjoyable now yet will age well in your cellar.

*Rated 96 Points*

### 2021 Rodgers Creek Vineyard Pinot Noir, Sonoma Coast

We are thrilled to return Rodgers Creek Vineyard to our Spring line-up. This vineyard sits high on a ridge in the heart of the blustery Petaluma Gap. The vineyard's climate and steep slopes are well suited for growing exceptional Pinot Noir, offering compelling aromas that evolve in the glass. Expressive red fruit and notes of earth and mushroom shine through with intensity, thanks to unique soils and dominance of the Pommard clone. We fermented 25% of the grapes whole cluster in 2021, adding aromatic complexity and structure.

*Rated 95 Points*

### 2021 Petaluma Gap Pinot Noir

2021 is our second vintage offering a blend from the Petaluma Gap AVA. This wine combines four vineyards located 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 and Nightwing Vineyards with the elegance and silky textures of Sangiacomo and Ueberroth Vineyards. The resulting blend showcases the intensity of Petaluma Gap Pinot Noir. It was a joy to blend this wine, although unfortunately in limited quantity.

*Rated 94 Points*

### 2021 Sonoma Coast Pinot Noir

Our 2021 Sonoma Coast Pinot Noir is a blend of eight vineyards spread across the AVA from Annapolis in the north, to Occidental in the west, and down to the tip of the Petaluma Gap. It offers a combination of bright red and dark fruit aromas with hints of earth and forest floor. Walala, Gap's Crown, and Sangiacomo Vineyards are at the core of this blend providing layers of depth with fresh acidity and silky structure. 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

### 2021 Sangiacomo Vineyard Chardonnay, Sonoma Coast

In 2021 we re-introduced our previous Green Acres block to this blend from Sangiacomo Vineyard. It was redeveloped a few years ago and is now back to producing exceptional Chardonnay from Old Wente Clone vines. Wine from Green Acres was blended with our Sangiacomo Roberts Road and Vella blocks to create a layered Chardonnay with robust fruit flavors and persistence. Each block was picked at night and immediately pressed whole cluster to retain freshness. The finished wine offers intense aromas and bright acidity with compelling flavors of stone fruit, citrus and apple.

*Rated 95 Points*

### 2021 Sonoma Coast Chardonnay

Our 2021 Sonoma Coast Chardonnay showcases three of the top vineyards in the Sonoma Coast – Sangiacomo, Durell, and Gap's Crown – with the goal of creating a cuvée that illustrates the varietal's exceptional character across the Sonoma Coast appellation. Yields were light in 2021 with the vines producing small clusters with tiny berries, resulting in concentrated wines of depth and balance. Each block was pressed whole cluster, fermented in 30% new French oak barrels and kept separate until our final blending. An expressive nose of stone fruit and apple leads to vibrant flavors and lively acidity.

*Rated 93 Points*

## CABERNET SAUVIGNON

### 2020 Beckstoffer Vineyard Georges III Cabernet Sauvignon, Napa Valley, Rutherford

In 2020 we added several more rows to our Beckstoffer Vineyard Georges III Cabernet Sauvignon from the F-block, adjacent to the Caymus winery. The robust flavors and rich layers of texture from these rows blended seamlessly with our legacy F-block rows and our new rows from block A1A. These components combined for greater complexity in the finished wine. It is a wine you can savor over time as it evolves in glass. The classic Rutherford Dust profile shines in the wine's layers of dark cherry, blackberry, earth and mocha flavors.

*Rated 96 Points*

### 2020 Home Ranch Cuvée Cabernet Sauvignon, Sonoma Valley

Home Ranch Vineyard was planted by Sojourn founder Craig Haserot in 2002 and is located in the southwest corner of Sonoma Valley just north of the Sonoma Golf Club. The vineyard produced tiny clusters in 2020, resulting in lower yields and greater depth in the wine. The resulting flavors are intense, and the wine offers phenomenal structure. The Home Ranch wine was blended with Cabernet Sauvignon from a neighboring vineyard to produce this complex cuvée. The signature blue fruit aromas fill your nose and combine seamlessly with notes of mocha and cassis.

*Rated 95 Points*



## VISIT US IN SONOMA!

The Sojourn Tasting Salon in downtown Sonoma now includes an outdoor garden and elegant lounge. 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 for individuals, groups and corporate events.

Email [concierge@sojourncellars.com](mailto:concierge@sojourncellars.com) to schedule.



## Celebrating 20 Years of Memorable Wines

It is hard to believe that our journey began over 20 years ago. This year Sojourn Cellars celebrates its 20th vintage. What started as a conversation over tennis and Burgundy grew into a beloved artisan winery, handcrafting memorable wines from the Sonoma Coast, Russian River Valley, Napa Valley and Sonoma Valley.

As we reflect on this historic moment, we recall our humble beginnings. We are grateful for the years spent honing our craft and always striving to be better. Our first bottling in 2002 was a Cabernet Sauvignon from Sonoma Valley. In 2004 we found an incredible lifelong partner with the Sangiacomo Family, selling us our first Pinot Noir fruit. It was at this moment that the future of Sojourn began to be written. We thank the Sangiacomo Family for taking a chance on a young winery with high aspirations.

Twenty years later, we are embarking on another historic moment with the restoration of the old Ravenswood property. Our goal is to have the winemaking facility ready in time for our next harvest. We are excited for our future as we expand both our winemaking and hospitality experiences at this iconic location in Sonoma. Along with this renovation, we will be giving the Sojourn brand and label a facelift. More on that in the months to come.

Sojourn Cellars was built with a belief in each other, faith in our hands-off approach to winemaking and a relentless focus on the premium vineyards we work with. This journey has guided our way over the past 20 vintages and lights a path for our future. We thank you all, from our very first customers to our most recent; without you we would not be where we are today. Here's to the next 20!

### 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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Landscape images by Housewrighter Photography

# Lamb Paprikash With Hand Cut Pappardelle Pasta

*Makes 6 Servings*

Pair with our 2021 Walala Vineyard Pinot Noir, Sonoma Coast

## INGREDIENTS

1 cup all-purpose flour	¼ cup garlic, minced
1 tbs kosher salt	1 tsp fresh thyme, minced
½ tsp ground black pepper	¼ cup Hungarian paprika
¼ cup neutral oil (vegetable or grapeseed)	½ cup tomato paste
2 lbs boneless lamb shoulder, cut into 2 inch chunks	2 bay leaves
1 cup yellow onion, small dice	2-3 cups lamb, beef or vegetable stock
½ cup red bell pepper, small dice	Pappardelle pasta as needed (recipe follows)
½ cup carrots, small dice	1 cup crème fraîche
½ cup celery, small dice	2 tbs Italian parsley, minced

## PREPARATION

In a large bowl, mix the all-purpose flour, kosher salt and pepper.

Heat the neutral oil in a Dutch oven over medium high heat. Dredge the lamb in the flour mixture, discard any excess flour. Sear lamb in the Dutch oven, making sure to get a dark brown sear on all sides.

Set the seared lamb aside and discard all but 2 tablespoons of residual oil.

In the same Dutch oven, sauté the onion, bell pepper, carrots and celery until the vegetables are light brown and caramelized.

Add the garlic, thyme and paprika and cook for 2-3 minutes. Add tomato paste and cook for another 2-3 minutes. Return the seared lamb to the pot and add the bay leaf and stock, making sure to cover the lamb by at least ¼ inch.

Cover and cook on low for about 2 hours or until the lamb is tender, making sure to stir the pot every 20 minutes. When the lamb is tender, remove from pot and shred the meat. Add the meat back to the pot and cook for an additional 20 minutes, adjust final seasoning with salt and pepper.

In a large, salted boiling pot of water, cook the pappardelle allowing about 4-5 ounces of pasta per serving. After 3 minutes, remove the cooked pasta from the boiling water and divide into bowls.

### To Assemble

Spoon 4 ounces of the Lamb Paprikash onto each portion of pasta and garnish with swirls of crème fraîche and a sprinkle of minced Italian parsley.



## PASTA DOUGH

1 lb all-purpose flour	18 large egg yolks
Pinch kosher salt	1 large whole egg
1 tbs extra virgin olive oil	Semolina as needed

Put the all-purpose flour and salt in a stand mixer bowl equipped with a dough hook.

In a separate bowl, whisk together the extra virgin olive oil, egg yolks and whole egg.

Add the egg mixture to the flour in the stand mixer and mix the dough on medium low until the dough comes together and is smooth and elastic. Cover and set aside for 30 minutes.

Using a pasta rolling attachment or a rolling pin, roll the dough out to ⅛ inch thickness.

From there, cut the dough into approximately 12 inch long, ¾ inch-wide strips. Dust the pasta with semolina so that it will not stick.

Refrigerate or freeze until needed.

Recipe courtesy of Jammir Gray, Executive Chef  
Compline Restaurant, Napa

