

2022 Rosé of Pinot Noir Sonoma Coast



THE VINEYARDS

This wine is a blend of Pinot noir from six unique Sonoma Coast vineyards ranging from Annapolis to the Petaluma Gap. Gap's Crown, Sangiacomo, Silver Eagle and Walala Vineyards represent key components used to produce this rosé.

WINEMAKER NOTES

2022 marked improved pandemic conditions, as mask mandates lifted, and cellar staff were able to function normally. A warm 2022 summer brought an early harvest, with a September heat wave influencing picking decisions. Cooler pockets of the Sonoma Coast fared well through the heat and the resulting wines offer depth and finesse. This Rosé of Pinot noir is a blend of saignée juice and pressed wine. The grapes were hand-harvested in the cold of night. Fermentation was performed in stainless steel tanks at low temperatures over 2.5 months, and the wine was cold stabilized before bottling in December. The resulting rosé is elegant and vibrant with fresh acidity.

FERMENTATION & BOTTLING DETAILS

- Stainless steel tank fermentation
- · Bottled unfined
- Bottled December 2022
- 1350 cases produced
- Release date: Spring 2023

FINISHED WINE DETAILS

· Alcohol: 14.1%

• pH: 3.26

• TA: 5.4 g/L

• Retail Price: \$35

· AVA: Sonoma Coast

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.