



2022 CHARDONNAY REULING VINEYARD SONOMA COAST



THE VINEYARD Reuling Vineyard is located in the Sonoma Coast AVA, just off Highway 116 between Graton and Forestville. Planted in 2000 under the direction of Mark Aubert and Peter Michael Winery, this vineyard is comprised of 12.2 acres of Pinot noir and 2.2 acres of Chardonnay. The latter was propagated from clones of Burgundy's famed Montrachet vineyard. Reuling Vineyard is perched on a small hillside with gentle slopes at an elevation of 250 feet. It benefits from the cool marine influences converging from the coast, yet is exposed to the sun and afternoon heat, allowing the grapes to reach optimal maturity. Its extremely sandy Goldridge soils naturally stress the vines, resulting in low yields and concentrated flavors.

WINEMAKER NOTES A warm 2022 summer brought one of the earliest harvests on record in the Sonoma Coast, with a September heat wave influencing some picking decisions. Cooler pockets of the Sonoma Coast fared well through the heat and the resulting wines offer depth and finesse. Yields were miniscule, with many vineyards breaking records on the low side for cluster weights. The resulting wines have concentrated flavors with tension and length. We picked the grapes from this single block of Montrachet clone at night and pressed them whole-cluster immediately in the morning to retain freshness. 2022 offered moderate yields in Reuling Vineyard, resulting in a wonderful balance of rich fruit flavors and distinctive savory notes that are characteristic of this unique clone.

FERMENTATION & BOTTLING

100% Chardonnay
Pressed whole-cluster
Fermented in French oak barrels
75% malolactic fermentation
Native yeast
50% new French oak
Bottled unfined in August 2023

FINISHED WINE DETAILS

Alcohol: 14.2%
pH: 3.30
TA: 6.1 g/L
Release date: Summer 2024
Retail price: \$69
275 cases produced
AVA: Sonoma Coast

TASTING SALON

141 E. Napa Street,
Sonoma, CA 95476
707.938.7212
salon@sojourncellars.com
sojourncellars.com

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.

Erich Bradley
Director of Winemaking

Randy Bennett
Winemaker

Rob Sanford
Assistant Winemaker