



2023 PINOT NOIR REULING VINEYARD SONOMA COAST



THE VINEYARD The organically farmed 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 planted to three unique clones - Calera and two distinct “suitcase” clones from the Vosne-Romanée region of Burgundy. There are also 2.2 acres of Chardonnay on the property. The 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 In 2023, plentiful winter rains took Sonoma out of a drought. A cool summer allowed the vines to ripen at an even pace and the weather stayed moderate during the growing season with periodic light rains. Harvesting started three weeks later than normal. Yields were moderate in 2023 at Reuling Vineyard. The cooler weather resulted in fresh natural acidity and firmer tannins, both good for cellaring. Grape phenolics ripened at lower sugar levels and the resulting 2023 Pinot Noirs are more “Burgundian” in nature. All three Reuling Pinot Noir clones were picked and fermented separately before being blended to produce this complex Pinot Noir. The resulting wine is layered and expressive, offering a mix of red and dark fruits and savory tones.

FERMENTATION & BOTTLING

100% destemmed Pinot Noir
Open-top fermentation
Native yeast
50% new French oak
Bottled unfined and unfiltered
Bottled August 2024

FINISHED WINE DETAILS

Alcohol: 14.4%
pH: 3.65
TA: 5.5 g/L
Release date: Summer 2025
Retail price: \$75
450 cases produced
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.

Erich Bradley
Director of Winemaking

Randy Bennett
Winemaker

Rob Sanford
Assistant Winemaker