



SOJOURN CELLARS

Based in downtown Sonoma, Sojourn Cellars is one of California's most highly acclaimed boutique wineries, specializing in crafting terrior-driven wines from Napa and Sonoma's most celebrated vineyards.



The Sojourn Cellars Tasting Salon offers a sophisticated yet welcoming sit-down tasting experience in downtown Sonoma; Corks recently popped from Sojourn wines; The team at Sojourn Cellars is dedicated to producing exceptional wines that are accessible, authentic, and meticulously crafted from some of California's finest fruit.

After the infamous dot-com crash of 2000, many in the high tech world were left scrambling. Amidst the bust, however, came a very unexpected success story that is the basis for this month's *Pinot Noir Series* selection, Sojourn Cellars.

Ex-computer software salesman Craig Haserot decided to move to Sonoma County after the crash, hoping to pursue a new career path while escaping the cold weather of San Francisco. Haserot began playing tennis at the local Maxwell Farms Regional Park and struck up a friendship with doubles partner, Erich Bradley, who was then the winemaker at Arrowood Winery and Audelssa (both in Sonoma). Bradley specialized in producing Cabernet Sauvignon from select local vineyards.

Haserot and Bradley bonded over their passion for Pinot Noir, and began playing with the idea of making their own wine. Haserot had the background in sales and marketing, while Bradley was happy just making wine – without all the business details. It was the beginning of a wonderfully successful friendship and business partnership.

In 2001, the two made 150 cases of project Cabernet from Sonoma's Glen Ellen vineyard and the finished

product was better than they ever could have anticipated.

“When we released the Cab, it was actually really good and we realized there was potential with our wines,” Haserot explained. “The following year, we upped the Cab production to 250 cases and then to 350 cases in 2004.”

With Bradley's experience in making Sonoma Cabs, it was only natural that Cabernet Sauvignon would be the first endeavor for Sojourn Cellars, but it wasn't long before their love for Pinot Noir led to new experimentation.

“Our real passion was always Pinot, so in 2004 we decided to make 210 cases of Sangiacomo Vineyard Pinot Noir,” Haserot stated. This first Pinot release took home 95 and 92-point ratings and really set the stage for the caliber of wines produced thereafter.

What Haserot and Bradley didn't anticipate was the reaction 2004's *Sideways* movie would have on the California Pinot Noir industry. “Our sales literally took off!” Haserot enthused. The two increased their Pinot production tenfold and what started out as an avid hobby had become an incredibly successful business move.

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This month's feature comes from Rodgers Creek Vineyard in the Petaluma Gap region of the Sonoma Coast AVA; Grapes are hand sorted at the winery to ensure only the finest make it into Sojourn wines; Sojourn's seated tastings offer flights of single vineyard and appellation Pinot Noir, Chardonnay, and Cabernet Sauvignon.

ABOUT THE VINEYARD



Rodgers Creek Vineyard is located between Sonoma and Petaluma in the Sonoma Coast AVA of California. Specifically, the Rodgers Creek Vineyard sits at 300 feet above sea level in the heart of the Petaluma Gap, which constantly funnels wind and fog from the Pacific Ocean

to this special site. The Petaluma Gap influence combines with the volcanic soils here to produce a truly distinctive Pinot Noir

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When Haserot and Bradley brainstormed names for their budding winery, a friend aptly suggested *Sojourn*, which actually has two significant meanings: the French *sojourn* refers to a journey, vacation or road trip, while the English *sojourn* implies rest, relax and respite.

“That’s how we came up with the lawn chair,” Haserot explains about the wine label’s simplistic depiction. “People really like it, too! It’s how drinking a glass of wine should be.”

Sojourn Cellars’ celebrated Tasting Salon concept in downtown Sonoma further promotes the winery’s appealing philosophy with a living room-type setting of cozy furniture and a dining room table (no tasting bar). Both Haserot and Bradley join guests for private tasting sessions to share their limited production, highly rated wines. The Tasting Salon is certainly unique in its personal approach to wine tasting, and the customers seem to be enjoying themselves as well.

At a current production level of 5,000 cases, Haserot is comfortable with the size of Sojourn Cellars and would like to only slightly increase the production size in the coming years.

Sojourn does not own its own vineyards, which gives them the flexibility to select fruit from some of the most distinguished vineyards in Sonoma and Napa Counties. By helping direct farming operations, the Sojourn team can assure that their grapes are produced using world-class growing techniques. Looking into the future, the Sojourn team plans on seeking out new vineyard locations to further diversify their already exceptional line-up.

Sojourn Cellars has become one of the most reputable boutique wineries in California, with nearly every vintage of every wine garnering 90+ scores from the top wine industry periodicals. A reputation of this caliber is rarely seen, and its no question that the Sojourn wines are all in high demand. Please enjoy this month’s special Pinot Noir Series feature, a stellar wine from a now legendary winery. Cheers!

defined primarily by its earthy character. Sojourn Cellars is known for their terrior-driven wines from exceptional vineyards, and the owners are thrilled to source fruit from this fantastic property.

The Sonoma Coast AVA contains more than 500,000 acres, mostly along the coastline of the Pacific Ocean. It extends from San Pablo Bay to the border with Mendocino County and is known for its cool climate and high rainfall relative to other parts of Sonoma County. Sonoma Coast is home to over 2,000 vineyard acres and is celebrated for its world-class Pinot Noirs, Chardonnays, and Syrahs.

ABOUT THE WINEMAKER



Co-founder and winemaker for Sojourn Cellars, Erich Bradley has been making wines in Sonoma County since 2000. His focus on meticulous farming methods and minimalist winemaking has made him into the exceptional winemaker he is today with more 90+ rated wines than most winemakers can dream of.

A native of Palo Alto, California, Bradley first became interested in wine when his family bought a

twenty-six acre ranch in Sonoma County's Valley of the Moon in 1998. Bradley helped his family develop a small vineyard there while studying winemaking at U.C. Davis and viticulture at Santa Rosa Junior College. In 1999, he started as a harvest lab technician at Arrowood Vineyards and Winery - a position that eventually lead to a full time winemaking position - and in 2003, Bradley became winemaker for Audelssa Estate Winery. He continues to hold that position to this day.

With Sojourn Cellars, Erich Bradley's passion for Pinot Noirs has truly come alive as he explores various regions of Sonoma County and crafts some of the best Pinots this state has ever seen!

SOJOURN 2012 RODGERS CREEK VINEYARD PINOT NOIR

Produced from the Rodgers Creek Vineyard in the heart of Sonoma Coast's Petaluma Gap, Sojourn's 2012 Pinot Noir is a very expressive, distinctive wine and an excellent expression of the vineyard site and its unique soils. Deep ruby in color, this Pinot Noir offers bright, ripe cherry aromas with hints of rosemary and signature earth and mushroom notes. The palate is beautifully rich with great structure and balance and flavors of cherry pie, plums, cranberries, cloves, and apple skins. The finish is long and lingering. Aged in oak. 100% Pinot Noir.

Cases Produced: 725

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- Pinot Report

93 POINTS

- John Gilman,
View From The Cellar

92 POINTS

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Grilled Salmon with Sweet Onions and Red Bell Peppers

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| 1/4 cup soy sauce | 2 red bell peppers; stemmed, cored and quartered lengthwise |
| 1/4 cup light brown sugar | 1 tsp. balsamic vinegar |
| 2 Tbs. extra-virgin olive oil, plus more for drizzling | Salt and freshly ground pepper |
| Four 6-oz. salmon fillets, with skin | 1 tsp. chopped thyme |
| 2 small sweet onions, halved crosswise but not peeled | 1 Tbs. chopped marjoram |

In a large, shallow dish, combine the soy sauce and brown sugar with the 2 Tbs. of oil; add the salmon and coat well. Cover and refrigerate for 1 hour.

Light a grill. Drizzle the cut sides of the onions with oil and grill over moderately high heat, cut side down, until nicely charred and starting to soften, about 15 min. Turn the onions and cook until tender, about 15 min. longer.

Push the onions to the side of the grill. Oil the peppers and grill them, skin side down, away from the hottest part of the grill until lightly charred, about 5 min. Turn and grill for 5 min. Push them over to the onions. Remove the salmon from the marinade and grill, skin side down, for 8 minutes. Turn and grill until the salmon is just cooked through, 4 min. longer.

Drizzle the onions with oil and the balsamic vinegar. Season with salt and pepper and sprinkle with the thyme. Transfer the salmon, peppers and onions to plates, sprinkle with the marjoram, and serve. Recipe sourced from www.foodandwine.com.



Wild Mushroom and Burrata Bruschetta

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| 1 lbs. shiitake mushrooms, stems discarded and caps quartered | 1/2 cup extra-virgin olive oil, plus more for brushing |
| 1 lb. cremini mushrooms, quartered | Salt and freshly ground pepper |
| 2 garlic cloves, minced | 16 slices of bread (from a long loaf), about 1/3-inch thick |
| 1 1/2 tsp. chopped rosemary | 1 lb. burrata cheese, cut into 16 slices |
| 1 tsp. finely grated lemon zest | |

In a large bowl, toss the mushrooms with the garlic, rosemary, lemon zest and the 1/2 cup of olive oil and let stand for 1 hour.

Light a grill. Spread the mushrooms on a lightly oiled perforated grill tray and season with salt and pepper. Grill over moderately high heat, stirring occasionally, until browned, about 8 min. Brush the bread with oil and grill, turning once, until toasted, 1 min. Top the toasts with the mushrooms. Top each with a slice of burrata and serve. *Recipe sourced from www.foodandwine.com.*

Find this recipe and all of your favorites online at GoldMedalWineClub.com/recipes. We have a delicious collection of entrée recipes to pair with your favorite Gold Medal wines!



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