



2021 BLANC DE BLANCS
SONOMA COAST
METHODE CHAMPENOISE



TASTING NOTES This 2021 Blanc de Blancs is our first release of a vintage sparkling wine. It follows up our inaugural non-vintage Brut sparkling. We intend to produce vintage sparkling wines only in exceptional years. 2021 offered ideal weather conditions in the Sonoma Coast. This Blanc de Blancs is produced mostly from Ueberroth Vineyard, which is a newer planting of Chardonnay Clone 4 located in the cool southern Petaluma Gap region of the Sonoma Coast. The Clear Lake Clay soils and topography of this block are ideally suited for producing exceptional sparkling wine. This 2021 vintage wine offers a wonderful freshness with aromas of citrus and green apple and hints of lavender and almond. The palate is delicate, crisp, and persistent with fine tiny bubbles..

WINEMAKER NOTES Extra Brut (very dry) Blanc de Blancs wine was produced via Méthode Champenoise, the traditional method by which Champagne is made, in which the wine is fermented a second time in bottle. This secondary fermentation creates the delightful effervescence we so closely associate with celebration. We crafted this wine to be a sparkling portrait of the terroir of the Sonoma Coast. It is made from 100% Chardonnay grapes. In 2021, the cool temperatures, thick fog, and persistent wind of the Petaluma Gap allowed us to achieve ample hang time while the brix remained low, and the acidity remained high. We fermented 12% of the base wine in once-used French oak barrels and the remainder in a stainless-steel tank. We used a self-dosage of 0.3% for the liqueur d'expédition to retain a pure reflection of the vintage and terroir of the appellation.

FERMENTATION & BOTTLING

100% Chardonnay
Extra Brut
Dosage: .03%
Time in Tirage: 30 months
Disgorged October 2024

FINISHED WINE DETAILS

Alcohol: 12.6%
pH: 3.04
TA: 8.76 g/L
Release Date: Spring 2025
Retail price: \$54
375 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