

CHARDONNAY
DURELL VINEYARD
SONOMA COAST
2024

EARTHWORK

THE VINEYARD Sitting at the confluence of the Sonoma Valley, Sonoma Coast, and Carneros AVAs, this vineyard benefits from a singular microclimate and a diverse growing season. It is a site of historical significance, brought to prominence by Steve Kistler in the 1980s and 90s. His meticulous “massale selection” process—propagating only the most resilient vines—created a true masterclass in terroir. Sojourn sources exclusively from the Barn Block, the vineyard’s most coveted section known for its naturally low yields. This 100% Old Wente Clone site is a cornerstone of Sonoma viticulture. Favored by winemakers for its “hen and chick” berries, the loose clusters allow sunlight to penetrate the interior, resulting in highly concentrated fruited flavors.

WINEMAKER NOTES The 2024 vintage was defined by a warm, steady growing season that yielded fruit of incredible depth and structural intensity. Signature coastal fog and temperate afternoons fostered even ripening, preserving a vibrant, energetic natural acidity while developing deep flavor concentration. The resulting wine is bright, lifted, and textural, offering multi-dimensional depth. It opens with dizzying aromas of intense tree fruit and citrus, anchored by a hallmark energetic acid core. Supported by sun-kissed orchard fruit, the palate concludes with a distinct mineral, wet stone finish.

FERMENTATION & BOTTLING

100% Chardonnay
Pressed whole-cluster
Fermented in French oak barrels
60% malolactic fermentation
Native yeast
40% new French oak
Bottled August 2025

FINISHED WINE DETAILS

Alcohol: 14.3%
pH: 3.29
TA: 6.8 g/L
AVA: Sonoma Coast