



CHARDONNAY  
DURELL VINEYARD  
SONOMA COAST  
2025

## 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 2025 Sonoma Coast vintage began with a mild spring and an early bloom. Temperatures were steadily cool throughout the summer, and there were no heat spikes. This allowed the vines ample time to slowly and uniformly ripen the grapes. The resulting wines exhibit excellent structure and dazzling complexity. We are thrilled to work with two outstanding blocks of Chardonnay from this vineyard. Both are planted to 100% Old Wente clone and combine with synergy to produce an intense Chardonnay with persistent structure. We picked and fermented each block separately. This wine offers delightful notes of citrus and apple alongside refreshing minerality.

### FERMENTATION & BOTTLING

100% Chardonnay  
Pressed whole-cluster  
Fermented in French oak barrels  
60% malolactic fermentation  
Native yeast  
40% new French oak  
Bottled June 2026

### FINISHED WINE DETAILS

Alcohol: 14.3%  
pH: 3.27  
TA: 7.5 g/L  
AVA: Sonoma Coast