



# Les Pierres - 10 Year Library Release

VINTAGE 2015 · SONOMA COAST · SINGLE VINEYARD · CHARDONNAY

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The Les Pierres Vineyard rests on a gravelly clay loam riverbed, rich with cobbled stones that impart a mineral essence to the grapes. The rocks absorb sunlight, releasing heat to the vines, while cool fog moderates the warm Sonoma Valley temperatures. This creates a long growing season, allowing the fruit to fully ripen.

#### VINTAGE OBSERVATIONS

The 2015 harvest for Sonoma-Cutrer was shaped by California's fourth year of drought, though careful water management ensured healthy vines. Mild, dry weather led to one of the earliest harvests in our history, beginning August 17 at Les Pierres. Cool fog soon followed, slowing ripening and creating ideal conditions until a brief September heat spell accelerated maturity, bringing in much of the fruit at once. Yields were slightly below average, but the long hang time delivered bright acidity, layered complexity, and depth - resulting in a vintage of elegance and character.

#### WINEMAKING PROCESS

Grapes were hand-harvested at optimal ripeness, chilled to preserve freshness, and whole-cluster pressed before the free-run juice was settled and racked for fermentation in French oak. The wine rested on its lees in one-year-old barrels for five months, then aged an additional eight months in seasoned oak. Bottled in December 2016, a small allocation was celled under ideal conditions for 10 years, resulting in a Chardonnay of remarkable integration, structure, and elegance.

#### TASTING NOTES

Aromas of lemon meringue, ripe peach, and a touch of baking spice are layered with the signature Les Pierres minerality of chalk and slate. On the palate, a soft, velvety texture carries bright citrus, wet stone, light caramel, and almond croissant, unfolding with elegance and quiet depth.

**COMPOSITION:** 100% CHARDONNAY

**FERMENTATION:** 100% MALOLACTIC

**BARREL AGING:** AGED FOR 14 MONTHS IN 100% 1-YEAR-OLD FRENCH OAK

**RESIDUAL SUGAR:** 0.34 G/L

**KEY COOPERS:** REMOND, ROUSSEAU, TW BOSWELL

**ALCOHOL:** 14.2% · **TOTAL ACIDITY:** 6.22 G/L · **PH:** 3.24