



Les Pierres

VINTAGE 2024 · SONOMA COAST · SINGLE VINEYARD · CHARDONNAY

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 2024 growing season began with a cool winter, initially sparking concerns of a delayed harvest. However, the season unfolded beautifully, with moderate summer heat and cool nights creating ideal conditions for ripening while preserving Sonoma-Cutrer's signature acidity. A brief heat spike in late September gave the cooler-climate vineyards the perfect boost to reach peak flavor. Each vineyard milestone was met seamlessly, resulting in an outstanding growing season. The exceptional quality of the fruit promises remarkable wine from this vintage.

WINEMAKING PROCESS

Each vintage of Les Pierres reflects our Grand Cru approach. Hand-harvested grapes are kept cool to preserve fresh flavors and acidity. After hand-sorting, they are whole-cluster pressed to avoid bitter tannins. The free-run juice naturally settles for 24 hours, then is racked and yeasted before fermenting in French oak barrels. The wine is barrel-fermented on the lees in one-year-old oak for five months, then blended and aged in three-year-old oak.

TASTING NOTES

Pale straw in color, this Les Pierres Chardonnay opens with aromas of lemon zest, wet stone and key lime pie accented by toasted almond and torched meringue. The palate reveals bright flavors of lemon curd, lime and mineral layered with toasted nuts and sweet oak spice. Mouthwatering acidity leads to a juicy, lingering finish.

COMPOSITION: 100% CHARDONNAY

FERMENTATION: 100% MALOLACTIC, 100% OAK

BARREL AGING: AGED FOR 14 MONTHS IN FRENCH OAK

ALCOHOL: 14.2% · **TOTAL ACIDITY:** 5.4 G/L · **PH:** 3.30

ADDITIONAL NOTES: ONLY 1 YEAR OLD FRENCH BARRELS ARE USED FOR THIS WINE TO LET THE FRUIT SHINE.

