



RUSSIAN RIVER VALLEY PINOT NOIR VINTAGE 2019 • RUSSIAN RIVER VALLEY

OBSERVATIONS ON A NEW VINTAGE

In 2019 the rains came and... came. With almost double the average rainfall combined with late spring rains the season got off to a late and slow start. No extremes during the summer, just superb California weather that set the stage for a great year and growing season.

The Pinot Noir harvest began about a week later than normal and, as usual, we started at our Vine Hill Ranch with fruit from Block BB on September 2nd. Once we got going, the fruit came in at a fast clip with near perfect ripening conditions prevailing. The pace had us finish at a near record of just over four weeks. The long, even hang time for the fruit has yielded a true classic Pinot Noir vintage.

OUR PINOT NOIR VINEYARDS

Our Owsley and Vine Hill vineyards in the Russian River Valley provided the Pinot Noir for this vintage. The Owsley ranch, with its dramatic temperature changes from warm days to cool, foggy nights, creates concentrated and complex flavors in the grapes. Vine Hill vineyard, with its more than 300-foot elevation change, allows each ridge, slope, and valley in the vineyard to contribute unique characteristics to the grapes. Combined with a variety of soils and clones, high-density spacing and rootstocks that limit excessive vine growth, the vineyards provide a beautiful variety of elegant fruit. It is from this fruit that we craft our Sonoma-Cutrer Russian River Valley Pinot Noir.

ON THE WINE

Grapes are picked by hand early each morning into small bins and hand-sorted before a gentle destemming. During the four-day cold soak and the eight- to twelve-day fermentation, the wine is punched down by hand in small, open-top fermenters. On completion of fermentation the wine is gently basket pressed and gravity racked into the barrels. We aged this Pinot Noir in a regimen of one-third each of new, one-year and two-year old French oak. After resting for 11 months, the final blend was assembled and prepared for bottling. It was then allowed to rest and evolve in the bottle at our winery for an additional twelve months.

This wine is a deep, rich ruby-purple hue. As a true classic Russian River Pinot Noir, the wine expresses aromas of very fragrant exotic spice and intense blackberry fruit. As you smell the wine in your glass, you will find hints of sweet vanilla that our oak barrel aging adds to the wine's complexity. An elegant structure with silky tannins adds to the intensity of the spices and red berry flavors. Long a favorite of Pinot Noir wine lovers, this vintage will be appreciated for its balanced acidity, juicy core and a long finish.

Alcohol by Vol 13.9% • TA: 5.4gms/L • pH: 3.6 • RS: 0.7 gms/L (dry)
100% Pinot Noir • 100% Tank Fermented
Oak aged 11 months: 33% new, 33% 1-year old, 33% 2-year old
Vineyards This Vintage: Owsley (41%), Vine Hill (56%), Other (3%)



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