



## RUSSIAN RIVER VALLEY PINOT NOIR

### VINTAGE 2020 • RUSSIAN RIVER VALLEY

#### OBSERVATIONS ON A NEW VINTAGE

Just when we thought a harvest could not get any more challenging – along comes 2020! The year started off with an emerging drought, then in March, Covid hit, forcing us to rethink how we would continue to operate while keeping our employees safe. About the time we were getting used to our new ways of working and gearing up for harvest, August rolls in bringing with it a heat wave, freak dry lightning storms and raging wildfires.

Amid much uncertainty, we began Pinot Noir harvest on August 22nd at Vine Hill Ranch and remarkably completed the ranch before the end of the month. Typically, 1 ½ weeks later we started at our Owsley estate, wrapping up the harvest nine days later. Despite all the additional challenges and stress that this year brought to our winemaking efforts, 2020, just like every year before it, worked out. Best of all, we are thrilled with the quality and style of this year's vintage. Let's all raise a glass and bid this year adieu!

#### 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-feet 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 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 six 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 blackberries, cherry cola, and baking spices. As you take in the beautiful bouquet of fruit, you will notice hints of black tea with a sweet vanilla lift that our oak barrel aging adds to the wine's complexity. This vintage is softly structured with silky fine-grain tannins that add to the intensity of the spices and red berry flavors. This vintage, like its predecessors, will be appreciated for its balanced acidity, juicy core and a medium-length finish. Ready to drink now.

Alcohol by Vol 13.9% • TA: 5.8gms/L • pH: 3.5 • 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 (51%), Vine Hill (49%)



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