



RUSSIAN RIVER VALLEY PINOT NOIR VINTAGE 2021 • RUSSIAN RIVER VALLEY

OBSERVATIONS ON A NEW VINTAGE

And here we go again!

With only a third of our normal rainfall and a fairly dry spring, all of California is enduring a historic drought. As in other drought years, our vineyard team prioritized careful monitoring of the vine needs & soil moisture which got us through a difficult season.

A huge benefit was a perfect spring and summer season with no weather extremes. This was followed by a typical cool down the first half of August and then perfect ripening weather throughout the entire harvest. We started our Pinot harvest a little later than normal with grapes from Vine Hill on August 30th. With the perfect conditions, harvest was steady all the way through with the last fruit from Owsley arriving at the winery on October 6th.

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 six months.

This wine is a deep, rich ruby-purple hue. This classic Russian River Pinot Noir expresses an array of elegant aromas. As you smell the wine in your glass, you will notice red berries, cranberry, cherry cola, savory spices, a hint of black tea, fresh earth and sweet, spicy vanilla contributed from the oak barrel aging. This wine is beautifully structured with smooth, fine tannins that add to the intensity of the warm spices and red berry flavors. You will find balanced acidity, a juicy core and a medium length on the finish.

Our Pinot Noir wines have really shown nicely over the last several vintages winning many accolades and awards. This vintage is sure to be appreciated for continuing that trend.

Alc. by Vol. 14.3% • TA: 5.9gms/L • pH: 3.6 • RS: 0.9 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 (78%), Vine Hill (22%)



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Please enjoy our wines responsibly.

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