



SONOMA-CUTRER VINTAGE 2019 • SONOMA COAST CHARDONNAY

OBSERVATIONS ON A VINTAGE

The rains came and just kept coming. The almost double the average rainfall for the year combined with additional late spring rains, led our harvest season to kick off with a late and slow start. Throughout the summer, we saw no weather extremes - just superb California weather that set the stage for a great year.

On September 3rd, a week behind normal, harvest began with our southernmost estate vineyard, Les Pierres. The entire harvest remained steady throughout as did the weather. The result was one of our longest crush periods at well over six weeks. The long, even hang time for the fruit has yielded a true classic Chardonnay vintage.

OUR ESTATE VINEYARDS

The Sonoma Coast appellation features diverse soil types and growing conditions perfect for producing exceptional Chardonnay. Our Sonoma Coast cuvée is made from select lots representing the finest vineyards this appellation has to offer. For this vintage, the blend contains fruit from four of our estate vineyards and a small group of carefully selected growers. These sites are dramatically affected by the cool afternoon Pacific breezes, fog, soil and diurnal temperature variations.

ON THE WINE

This wine is a classic, elegantly structured Chardonnay. Grapes were harvested starting in the early mornings and then cooled down to 50°-55°F to preserve the fruit's fresh flavors and natural acidity. After hand sorting, the grapes were whole-cluster pressed to avoid bitter tannins from the skins and grape seeds. The cool, golden-green, free-run juice was then settled naturally in tanks for a few days before heading to French oak barrels and stainless steel for fermentation. The wine was then aged sur-lies in French oak. Barrels were a mixture of new and one-year-old through neutral oak.

This vintage of Sonoma Coast is a beautiful pale, medium straw color. As you pour, you are greeted with stone fruit aromas of white peach and nectarine along with scents of juicy melon combining with oak spice hints of vanilla, toasted nuts, light caramel and subtle notes of cinnamon. The creamy richness of this wine boasts flavors of ripe pear and peach that give it an elegant, beautiful balance that is seamless from start to finish. Our V'19 Sonoma Coast is mouthfilling with lots of finesse that leads to a lush finish. The balanced vibrant acidity and long barrel spice finish round out a nice length of flavor.

Alcohol 13.9% • TA: 5.9 g/L • pH: 3.4 • RS: 1.9 g/L (dry)
100% Chardonnay • 100% Malolactic • Fermentation - 85% Oak, 15% Tank
Oak aged for a total of 8 months - 19% New, 11% 1 yr., 18% 2 yr., 18% 3 yr., 34% neutral
Vineyard Breakdown - Vine Hill 13%, Cutrer 8%, Kent 7%, Shiloh 5%, Other 67%



SONOMA-CUTRER®

Please enjoy our wines responsibly.

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