



RUSSIAN RIVER VALLEY PINOT NOIR WOODFORD RESERVE® BARREL FINISH

VINTAGE 2018 • RUSSIAN RIVER VALLEY • GROWER-VINTNER

OBSERVATIONS ON A NEW VINTAGE

One of the coolest things about growing grapes and making wine is that no single year is the same. Every new harvest brings its own set of unique challenges. In 2018, we saw a return to below average rainfall for the year. However, late spring rains kicked-off the growing season with a great start. As we moved into the summer months, the temperatures warmed up giving our fruit a chance to develop nicely. August and early September brought a wild swing to the weather with very cool temperatures and foggy conditions.

Our harvest started almost two weeks later than normal with the first fruit finally arriving from our Vine Hill Ranch on September 2nd. After the slow start, the pace picked up and we completed harvest quickly with the last of the fruit from our Owsley Vineyard arriving four and a half weeks later. All in all, the Pinot harvest was pretty normal with cool foggy mornings followed by bright, sunny, warm afternoons. This proved to be the perfect climate for our fruit and, once again, the Russian River Valley lived up to its reputation as one of the best places in the world to grow Pinot Noir giving us elegant flavor and bright, natural acidity.

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 400-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 of new, one-year and two-year old French oak. After maturing for 11 months, the final blend was assembled and then it gets a little crazy!! We further aged this blend another four months in freshly emptied Woodford Reserve® Bourbon barrels, one of Kentucky's premier bourbon distillers. A bold move, but wow - what a result.

This wine has a beautiful, rich ruby-purple hue. As a classic Russian River Pinot Noir, the wine expresses aromas and flavors of lush red and black berry fruit. As you swirl the wine in your glass, you will open up scents of vanilla, baking spices, brown sugar & maple from the Woodford barrels mingling with licorice, dark chocolate and black tea with just a hint of earth. On the palate, you will find the wine to be wonderfully rich and juicy with soft tannins that add to its intensity. Sumptuous black cherry flavors mingle with the balanced acidity to make this deliciously enjoyable and an incredibly unique expression of Pinot Noir.

Alcohol 15.2% • TA: 6 gms/L • pH: 3.6 • RS: 0.8 gms/L (dry)
100% Pinot Noir • 100% Tank Fermented
Oak aged 11 months: 33% new, 33% 1-year old, 33% 2-year old,
followed by 4 months in Woodford Reserve® Bourbon barrel
Vineyards This Vintage: Owsley (58%), Vine Hill (39%), Other (3%)








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-  Sonoma-Cutrer's Winemaker Release is a series of limited-production wines that showcase the artisan craftsmanship and innovation of Sonoma County's premier winery.
-  Our estate vineyards, Owsley and Vine Hill supplied the majority of the fruit for this vintage.
-  After aged for eleven months, the final blend for this Pinot Noir was aged for an additional four months in freshly emptied Woodford Reserve Bourbon Barrels.



Russian River Valley Pinot Noir Woodford Reserve Barrel Finish Product Specifications

SKU: 40009344

Case Configuration: 6 bottle case

2017 Vintage: 15.2% ABV

Closure: Cork

Pallet: 88

1 Layer: 33

4 Layers to Pallet

Case OD L: 10.56", **W:** 7.25", **H:** 12.25"

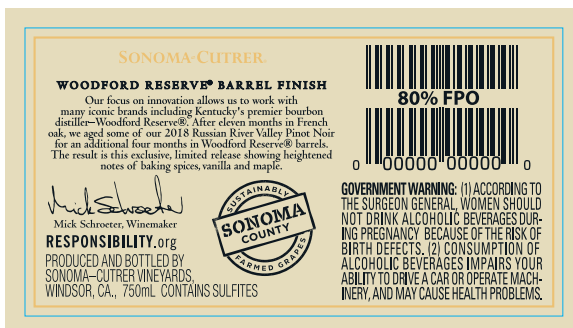
Case Weight: 17.3 lbs

Pallet Weight: 1522 lbs

Bottle EAN/UPC: 769611000273

Case SCC: 10769611100277

NABCA: 890-508216-75



SONOMA-CUTRER®

Please enjoy our wines responsibly.

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