



## OWSLEY PINOT NOIR

VINTAGE 2021 • RUSSIAN RIVER VALLEY • ESTATE BOTTLED

### 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 the first fruit arriving at the winery at the end of August. 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 OWSLEY ESTATE VINEYARDS

One of our six estate vineyards, Owsley is known for its dramatic temperature changes from warm days to cool, foggy nights. The closest of our vineyards to the Pacific Ocean, the fruit grown here is highly influenced by the cold fog coming through the Bloomfield Gap. The constant fluctuating temperatures create concentrated and complex flavors in the grapes. This ninety-acre vineyard is Goldridge sandy loam soil planted with both Chardonnay and Pinot Noir. Ten unique blocks of fruit are dedicated to our Pinot Noir.

### ON THE WINE

Grapes were hand-picked at night under lights and transported to our separate Pinot Noir facility that we have affectionately nicknamed the Pinot Barn. Fruit was hand-sorted before a gentle destemming. At the winery the fruit was cold soaked, punched down and fermented in small open top stainless-steel tanks. After fermentation, the individual block components were barrel aged in 100% French oak. Aging for this Pinot Noir is a regimen of one-third each of new, one-year and two-year old barrels. After maturing for fourteen months, the final blend was assembled and bottled in January of 2023. The wine was then allowed to rest and evolve for six months in the bottle.

The deep garnet color of this wine sets the expectation of the complexity and richness of this classic Russian River Valley Pinot. The wine is deeply aromatic and expressive on the nose with blackberry, ripe plum accented with mocha, cherry cola, and dark chocolate. Well-integrated oak, with baking spice, hints of caramel and earthy, mineral notes. The wine has a medium length with a juicy core, bright, balanced acidity, and soft, polished tannins. A nice depth of flavors full of oak spices, black fruit, mocha, and caramel. This wine is ready to enjoy now or can be cellared for 2 or more years.

ABV: 14.2% • TA: 6.2gms/L • pH: 3.6 • RS: 0.8 gms/L (dry) • 100% Pinot Noir  
Vineyard Designate: Owsley  
Fermentation: 100% Stainless steel tank  
French Oak aged 14 months: 33% new, 33% one-year, 33% two-year



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