



SAUVIGNON BLANC

VINTAGE 2022 • RUSSIAN RIVER VALLEY

OBSERVATIONS ON A NEW VINTAGE

And here we go again! Yes, I know I said that last year, but here we go again!

After what looked like a promising season last fall, the first three months of the year came in to be the driest on record. Even with some solid rain in the spring, all of California continues a third year of what is now called a mega-drought, affecting much of the western US.

As in other drought years, careful monitoring of the vine needs and soil moisture got us through a difficult season. A huge benefit was a perfect spring/summer season with no weather extremes. This was followed by a beautiful August and the return of the fog. We picked the fruit for the Sauvignon Blanc on September 3rd and 13th just as the typical Labor Day warm up occurred, pushing the grapes to perfect ripeness.

ON THE WINE

Grapes were hand-harvested starting in the early mornings and then cooled down to preserve the fruit's fresh flavors and natural acidity. After hand-sorting, the grapes were gently whole-cluster pressed to avoid bitter tannins from the skins and grape seeds. The cool golden-green, free-run juice settled naturally in tanks for a few days before going into fermentation.

Our Sauvignon Blanc is a small production wine exclusively available at the winery. Bottled in early February 2023, this vintage of the wine was a total production of 300 cases.

As has become our signature Sauvignon Blanc style, this wine is best described as intense, classic and a pleaser for the savvy Sauvignon Blanc wine drinker. As you swirl the wine in your glass, aromas open to reveal loads of lime, rose petal, fresh cut green grass, pineapple, lychee, guava, tropical sweet pineapple and an ever so slight minerality.

This wine offers an abundance of flavor with bright, sleek tropical flavors of guava, ripe green melon and passion fruit highlighted with a zest of lime-laced acidity. The wine is unmistakably Sonoma-Cutrer's elegant style with a balance of crisp acidity, a light, creamy mid-palate texture and a long finish.

Treat yourself by pairing this wine with a warm, sunny spring afternoon and oysters on the half shell or ceviche. Enjoy!

Alc by Vol 12.2% • TA: 7.1 g/L • pH: 3.3 • RS: 1.8/L (dry) • 100% Sauvignon Blanc



SONOMA-CUTRER®

Please enjoy our wines responsibly.

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