



THE CUTRER

VINTAGE 2021 • RUSSIAN RIVER VALLEY CHARDONNAY • SINGLE VINEYARD • ESTATE BOTTLED

OBSERVATIONS ON A VINTAGE

And here we go again! With only a third of our normal rainfall and a fairly, dry spring, California continues to be in the throes of an historic drought. 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 typical cool down the first half of August and then perfect ripening weather throughout the entire harvest.

We started about a week later than normal with grapes from Les Pierres on Sept 1st. Conditions remained perfect all the way through harvest with fruit arriving at a steady pace. The last of the Chardonnay fruit arrived at the winery on October 7th, just in time, as two weeks later we had crazy weather with record breaking rainfall in October.

ON THE VINEYARD

Located in the heart of the famous Russian River Valley and home to our winery, the Cutrer vineyard soil rests on an ancient seabed that retains heat throughout the day and into the early evening, radiating that heat up to the closely spaced vines. This vineyard is multi-faceted, with microclimates throughout. The soil characteristics, varied rootstocks, and diverse clones interact with the climate to create different nuances in each block of the vineyard, giving the winemakers a virtual spice rack of flavors to create our wines.

ON THE WINE

Grapes were hand-harvested at night into shallow bins and then cooled down to preserve the fruit's fresh flavors and natural acidity. Grapes were whole-cluster pressed and the cool, golden-green, free-run juice settled naturally for a few days before heading to French oak barrels for fermentation.

The Cutrer is 100% barrel-fermented and aged seven months sur-lies. Barrels were stirred and topped every week. After aging in the newer French oak barrels for seven months, the wine was blended in tank and then racked into three-year-old French oak barrels for an additional five months of maturation. The wine was then bottled and allowed to bottle-age for 6 months prior to release.

As we have come to expect this vintage of The Cutrer is a richly layered wine with integrated aromas of caramelized nuts, light caramel, ripe pear, apple pie, praline, brown sugar, and sweet baking spices. This wine is full of opulence, with flavors full of baked apple and pear, toasted oak, roasted nuts, and baking spice. The intense, velvety mid-palate leads to bright acidity and a long, creamy finish. We describe The Cutrer as a wine that appeals to wine lovers who enjoy a fuller, rounder Chardonnay with more oak. We are proud to offer another beautiful vintage to enjoy.

Alcohol 14.1% • TA: 5.9 gms/L • pH: 3.4 • RS: 2.0 gms/L (dry) • 100% Chardonnay • 100% Malolactic 100% oak aged for a total of 12 months. Seven months sur-lies in 25% new and 75% one-year-old oak and then an additional five months in three-year-old oak.



SONOMA-CUTRER®

Please enjoy our wines responsibly.

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