



DUTTON RANCH WINEMAKER'S RELEASE

VINTAGE 2021 • RUSSIAN RIVER VALLEY • ESTATE BOTTLED CHARDONNAY

OBSERVATIONS ON A NEW 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.

OUR WINEMAKER'S RELEASE PROGRAM

Our Winemaker's Release is a series of wines that showcase our commitment to artisan craftsmanship and showcase our unique, high-quality production practices. This collection of wines under one umbrella are produced annually in extremely low quantities that further our reputation as one of Sonoma County's premier wineries.

Known for their consistent and flavorful Chardonnay fruit, Dutton Ranch has been a long-time grower partner of Sonoma-Cutrer. When we were discussing options for this year's release, we invited Dutton Ranch to be our first grower vineyard designate that we have offered in our series, and we couldn't be more excited with the results of this wine!

ON THE WINE

Chardonnay grapes were harvested in late September from two Dutton Russian River Valley Vineyards- Gerboth and Alpers. 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 sent directly to French oak barrels for fermentation. The wine was then aged sur-lies in French oak barrels that were a mixture of 29% new and one-year old, 40% 2 year old and 31% older oak for 10 months. The barrels staves were exclusively procured by our forester in France, Nathalie Gauthier, mostly from the Orleans region of France.

This wine is vibrant and very aromatic with scents of lightly baked apple, pie crust, melon, nectarine, clove, oak spice, and toasted sourdough bread with butter. On the palate you will find rich flavors of peach, oak spice, and baked apple. It is elegantly structured with citrus-laced acidity and lengthy, toasty oak finish.

Ready to drink now.

Alcohol by Vol 14.2% • TA: 5.40 g/L • pH: 3.55 • RS: 0.8 g/L (dry) • 100% Chardonnay • 100% Malolactic Fermentation - 100% Oak
Oak aged for a total of 10 months - 26% New, 3% 1 yr., 40% 2 yr., 31% 3 yr.- neutral
Vineyard Breakdown - 76% Dutton Gerboth, 22% Dutton Alper, 2% Sonoma-Cutrer



SONOMA-CUTRER®

Please enjoy our wines responsibly.

©2023 Sonoma-Cutrer Vineyards®, Windsor, Sonoma County, California, USA
www.sonomacutrer.com