



## RUSSIAN RIVER RANCHES

VINTAGE 2023 • SONOMA COAST • CHARDONNAY

### OBSERVATIONS ON A NEW VINTAGE

The 2023 harvest season for Sonoma-Cutrer began later than usual, but the results were exceptional. Record high winter rains revitalized the soils, promoting healthy vine growth and robust canopies. Cooler temperatures throughout the spring and summer provided the grapes with the ideal conditions to develop gradually, allowing for extended ripening time. This gradual development ensured that the grapes achieved optimal maturity, enhancing the quality of the harvest.

As the season progressed into October, warmer weather without any rain or frost pushed the grapes to reach perfect ripeness. This combination of factors—ample water supply, cool growing conditions, and a warm, dry finish—culminated in a harvest that promised exceptional wines. This 2023 vintage exhibits remarkable balance, complexity, and depth of flavor, reflecting the meticulous care and favorable conditions of the growing season.

### OUR VINEYARDS

Russian River Ranches is a cuvée of distinct vineyard lots, each contributing its own personality to the wine. The Sonoma Coast appellation features diverse soil types and growing conditions perfect for producing exceptional Chardonnay. Russian River Ranches is made from select lots representing the finest vineyards this appellation has to offer. For this vintage, the blend contains fruit from our six estate vineyards & a small group of carefully selected growers. The cool afternoon Pacific breezes, fog & diurnal temperature variations dramatically affect all of these sites.

### ON THE WINE

Grapes were 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 whole-cluster pressed to avoid bitter tannins from the skins and grape seeds. The cool, golden-green, free-run juice was then settled naturally in tanks for a few days before heading to French oak barrels and stainless steel for fermentation. The wine was then aged sur-lies in French oak barrels that were a mixture of new and one-year-old through neutral oak.

With beautiful pale straw color and a slight green hue, this Chardonnay greets you with vibrant aromas of lime zest, Meyer lemon, green apple and bright white pear, accented by a delicate mineral touch, white flowers and toasted almonds. Known for being a fruit forward wine, it offers crisp, bright acidity on the palate with dominant lemon and mineral flavor. The citrus acidity rounds out to a long, velvety texture, with lingering and balanced notes of pineapple and Bosc pear.

Alcohol by Volume 13.8% • TA: 5.6 g/L • pH: 3.50 • RS: 2.3 g/L (dry)  
100% Chardonnay • 100% Malolactic • Fermentation - 75% Oak, 25% Tank  
Oak aged for a total of 9 months - 14% new  
Key Coopers - Remond, Rousseau, TW Boswell



**SONOMA-CUTRER®**

Please enjoy our wines responsibly.

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