



Founders Reserve

VINTAGE 2023 · SONOMA COAST · CHARDONNAY

The Founders Reserve Chardonnay is the tête de cuvée of each vintage and the most distinctive Chardonnay from Sonoma-Cutrer. Crafted from the winemakers' top barrel selections, this wine reveals a richly layered profile and focused structure, showcasing exceptional depth and character.

VINTAGE OBSERVATIONS

The 2023 harvest for Sonoma-Cutrer, starting later than usual, and benefited from record winter rains that revitalized the soils and promoted healthy vine growth. Cooler spring and summer temperatures allowed for gradual grape development and extended ripening, ensuring optimal maturity. As October brought warm, dry weather, the grapes reached perfect ripeness. This combination of ample water, cool growing conditions, and a warm finish resulted in a 2023 vintage with exceptional balance, complexity, and depth of flavor.

WINEMAKING PROCESS

For this vintage, The Founders Reserve Chardonnay is crafted using fruit from select blocks of The Cutrer and Les Pierres vineyards. The fruit was hand-harvested at night into shallow bins and cooled to preserve fresh flavors and natural acidity. After whole-cluster pressing, the cool, golden-green free-run juice settled for a few days before fermenting in French oak barrels and aged for 13 months in the cave-like conditions of our Grand Cru cellar.

TASTING NOTES

The nose is vibrant, opening with Honeycrisp apple, baked pear and subtle hints of pineapple, accented by layers of nougat, caramel, and oak spice. Floral notes of white blossom weave through, adding a graceful touch. On the palate, flavors of pie crust and roasted nuts intermingle with whispers of nutmeg and cream, offering both richness and finesse. The wine's structure is impeccably balanced, with a fresh acidity from Les Pierres B North, the distinction and complexity of Les Pierres H North and the lingering finish of The Cutrer vineyard V Top.

COMPOSITION: 100% CHARDONNAY

VINEYARD: 35% THE CUTRER; V TOP. 35% LES PIERRES; B NORTH.
30% LES PIERRES; H NORTH.

FERMENTATION: 100% MALOLACTIC, 100% OAK

BARREL AGING: AGED FOR 13 MONTHS IN FRENCH OAK, 25% NEW

KEY COOPERS: REMOND, ROUSSEAU, TW BOSWELL

ALCOHOL: 13.8% · **TOTAL ACIDITY:** 6.2 G/L · **PH:** 3.30

