



Miel

VINTAGE 2023 · RUSSIAN RIVER VALLEY · LATE HARVEST · CHARDONNAY

Born from the cool fog and golden afternoons of the Russian River Valley, this late harvest Chardonnay captures the region's perfect balance of richness and acidity, leading to a wine that is beautifully layered and truly indulgent.

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.

VINEYARD SOURCING

Sourced from our estate Kent Vineyard in the Russian River Valley, this late harvest Chardonnay benefited from cool mornings and mild afternoons. We allowed the fruit to sit for extended hang time, and by December, the grapes developed the coveted botrytis, or "noble rot," intensifying their richness and complexity.

WINEMAKING PROCESS

The distinct character of our Miel wine is shaped by extended hang time in the vineyard and the development of botrytis, which naturally concentrates the fruit's sugars and flavors. Once the grapes achieved optimal ripeness and complexity, they were hand-harvested and whole-cluster pressed. Fermentation took place in stainless steel tanks to preserve the wine's vibrant aromatics and freshness.

TASTING NOTES

Highly aromatic with notes of white peach, dried apricot, baked apple, toasted almonds, honey, citrus zest, and quince paste. The palate is lush and viscous, offering bright peach, nectarine, tangerine, and apricot flavors balanced by crisp acidity and a lingering honeyed finish.

COMPOSITION: 100% CHARDONNAY

FERMENTATION: 100% TANK

AGING: AGED FOR 3 MONTHS IN STAINLESS STEEL

ALCOHOL: 10.0% · **TOTAL ACIDITY:** 10.7 G/L · **PH:** 3.30

