

SONOMA-CUTRER®



Owsley

VINTAGE 2023 · RUSSIAN RIVER VALLEY · PINOT NOIR

The Russian River Valley's cool climate, coastal fog and well-draining soils create the perfect environment for growing world-class Pinot Noir. This estate wine reflects these exceptional conditions, resulting in a Pinot Noir of remarkable depth and elegance.

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

Owsley, our closest estate vineyard to the Pacific, experiences dramatic temperature swings, with warm days and cool, foggy nights. This dynamic climate, shaped by the Bloomfield Gap, enhances fruit complexity and concentration. Spanning 90 acres of Goldridge sandy loam, Owsley grows both Chardonnay and Pinot Noir, with ten dedicated Pinot Noir blocks.

WINEMAKING PROCESS

Hand-picked at night and sorted by hand, the grapes were gently destemmed before cold soaking and fermentation in small open-top stainless-steel tanks. After fermentation, the wine aged for 14 months in 100% French oak, using a mix of new, one-year and two-year-old barrels. The final blend was assembled, bottled, and rested for six months before release.

TASTING NOTES

The nose of this wine reveals an enticing medley of ripe cherry and mocha, complemented by earthy forest floor and a touch of minerality. Light vanilla adds a delicate sweetness to the aromatic profile. On the palate, vivid Bing cherry and blackberry are intertwined with hints of anise, creating a rich, inky texture. Bright acidity lifts the wine, while silky tannins provide a smooth structure. The finish is juicy and long, leaving a refreshing impression that showcases a perfect harmony of fruit, spice and finesse.

COMPOSITION: 100% PINOT NOIR

VINEYARD: OWSLEY

FERMENTATION: 100% OAK

BARREL AGING: AGED FOR 14 MONTHS IN FRENCH OAK, 33% NEW

ALCOHOL: 13.8% · **TOTAL ACIDITY:** 6.0 G/L · **PH:** 3.50



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