SONOMA=CUTRER®



Russian River Valley

VINTAGE 2024 · SONOMA COUNTY · SAUVIGNON BLANC

True to our signature style, this Sauvignon Blanc is a vibrant expression of the variety, crafted to delight even the most discerning wine enthusiasts. With its crisp, refreshing character, it is a standout choice for those who appreciate the distinctive qualities of premium Sauvignon Blanc.

VINTAGE OBSERVATIONS

The 2024 growing season began with a cool winter, initially sparking concerns of a delayed harvest. However, the season unfolded beautifully, with moderate summer heat and cool nights creating ideal conditions for ripening while preserving Sonoma-Cutrer's signature acidity. A brief heat spike in late September gave the cooler-climate vineyards the perfect boost to reach peak flavor. Each vineyard milestone was met seamlessly, resulting in an outstanding growing season. The exceptional quality of the fruit promises remarkable wine from this vintage.

WINEMAKING PROCESS

Grapes were hand-harvested in the cool early mornings to retain their fresh flavors and natural acidity. After careful hand sorting, the grapes were whole cluster pressed to avoid extracting bitter tannins from the skins and seeds. The cool, golden-green freerun juice was then settled and aged for three months in stainless steel tanks.

TASTING NOTES

Opening with vibrant aromas of lime zest, honeydew melon and apricot, this wine is complemented by a touch of juniper berry and sage. On the palate, delicate notes of white blossom and gardenia lead the way, balanced by a subtle sea salt minerality. The wine's smooth texture creates a luxurious mouthfeel, while its long, lingering finish leaves a lasting impression. A beautifully crafted Sauvignon Blanc that showcases the unique character of the Russian River Valley.

COMPOSITION: 99% SAUVIGNON BLANC, 1% CHARDONNAY

FERMENTATION: 100% TANK, 100% WHOLE CLUSTER DIRECT TO PRESS

ALCOHOL: 13.0% · **TOTAL ACIDITY:** 7.90 G/L · **PH:** 3.30

RESIDUAL SUGAR: 2.5 G/L



