SONOMA=CUTRER®



Vine Hill Vineyard

VINTAGE 2024 · RUSSIAN RIVER VALLEY · CHARDONNAY

The Chardonnay grown at our Vine Hill Vineyard has always been a cornerstone of our program. With 400 acres of estate vineyard, the fruit continues to grow more exceptional with each passing vintage.

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 preserve 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 allowed to settle naturally in tanks for a few days before being transferred to a mix of French oak barrels and stainless steel for fermentation. The wine was then aged sur-lies in a combination of new, one-year and neutral French oak, enhancing its complexity and texture.

TASTING NOTES

This wine opens with layered aromas of Bosc pear and apricot, complemented by notes of warm brioche, cardamom, and delicate hints of crystallized ginger and lemon zest. The palate reveals bright fruit and pear, accented by touches of clove and pie crust, finishing with refined notes of oak spice. A creamy texture and rich character carry through to a long, graceful, and balanced finish.

COMPOSITION: 100% CHARDONNAY FERMENTATION: 100% MALOLACTIC

BARREL AGING: AGED FOR 10 MONTHS IN FRENCH OAK, 40% NEW

RESIDUAL SUGAR: 1.7 G/L

KEY COOPERS: REMOND, ROUSSEAU, T.W. BOSWELL ALCOHOL: 13.8% · TOTAL ACIDITY: 6.6 G/L · PH: 3.30

