



RUSSIAN RIVER RANCHES

VINTAGE 2021 • SONOMA COAST • ESTATE BOTTLED CHARDONNAY

OBSERVATIONS ON A NEW VINTAGE

And here we go again! With only a third of our normal rainfall and a fairly, dry spring, California continues to be in the throes of an historic drought. As in other drought years, careful monitoring of the vine needs, and soil moisture got us through a difficult season. A huge benefit was a perfect spring/summer season with no weather extremes. This was followed by a typical cool down the first half of August and then perfect ripening weather throughout the entire harvest.

We started about a week later than normal with grapes from Les Pierres on September 1st. Conditions remained perfect all the way through harvest with the last of the fruit arriving at the winery on October 7th. Always keeping us on our toes, two weeks later, Mother Nature sent us record breaking rainfall for October!

OUR VINEYARDS

Russian River Ranches is a cuvée of distinct vineyard lots, each contributing its own personality to the wine. The Sonoma Coast appellation features diverse soil types and growing conditions perfect for producing exceptional Chardonnay. Russian River Ranches is made from select lots representing the finest vineyards this appellation has to offer. For this vintage, the blend contains fruit from our six estate vineyards & a small group of carefully selected growers. The cool afternoon Pacific breezes, fog & diurnal temperature variations dramatically affect all of these sites.

ON THE WINE

Grapes were harvested starting in the early mornings and then cooled down to preserve the fruit's fresh flavors and natural acidity. After hand-sorting, the grapes were whole-cluster pressed to avoid bitter tannins from the skins and grape seeds. The cool, golden-green, free-run juice was then settled naturally in tanks for a few days before heading to French oak barrels and stainless steel for fermentation. The wine was then aged sur-lies in French oak barrels that were a mixture of new and one-year-old through neutral oak.

A beautiful pale straw color with a slight green hue, this 41st consecutive vintage of Russian River Ranches shows phenomenal consistency of flavor. Known for being a fruit forward wine, the aromas in this vintage offer lime, lime zest with added complexity of hazelnut, roasted nuts, white pepper, and a hint of rose floral. Fruit flavors shine through with crisp, zesty Meyer lemon, notes of green melon, Bosc pear and minerality with a nice barrel spice finish. A long, tightly focused palate with a light mid-palate creaminess offers bright acidity balanced with a long juicy, velvet finish. Ready to drink now.

Alcohol by Volume 13.8% • TA: 5.50 g/L • pH: 3.50 • RS: 2.0 g/L (dry)
100% Chardonnay • 100% Malolactic • Fermentation – 85% Oak, 15% Tank
Oak aged for a total of 9 months – 18% New, 10%, 1 yr., 19% 2 yr., 54% 3 yr.– neutral
Vineyard Breakdown - Vine Hill 10% Shiloh 7%, Kent 5%, Cutrer 5%, Les Pierres 3%,
Owsley 3%, Other 67%



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