



SONOMA COAST VINTAGE 2021 • SONOMA COAST 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

The Sonoma Coast appellation features diverse soil types and growing conditions perfect for producing exceptional Chardonnay. Our Sonoma Coast cuvée is made from select lots representing the finest vineyards this appellation has to offer. For this vintage, the blend contains fruit from four of our estate vineyards and a small group of carefully selected growers. These sites are dramatically affected by the cool afternoon Pacific breezes, fog, soil and diurnal temperature variations.

ON THE WINE

This wine is a classic, elegantly structured Chardonnay. Grapes were harvested starting in the early mornings and then cooled down to 50°-55°F 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 were a mixture of new and one-year-old through neutral oak.

Our Sonoma Coast Chardonnay is a medium straw color. On the nose, you are greeted with stone fruit aromas of peach and nectarine, oak spice with hints of vanilla, toasted nuts, light caramel, and subtle honeydew notes. The creamy richness of this medium-bodied wine boasts flavors of ripe pear and Golden Delicious apple. This is an elegantly structured Chardonnay with lots of finesse and focused balance from start to finish. You will find Sonoma-Cutrer's signature vibrant acidity with nice length that rounds out to a pleasant, lush finish of lingering barrel spice.

Alcohol by Volume 13.9% • TA: 5.3g/L • pH: 3.58 • RS: 2.2 g/L (dry)
100% Chardonnay • 100% Malolactic • Fermentation – 80% Oak, 20% Tank
Oak aged for a total of 8 months – 19% New, 17% 1 yr., 17% 2 yr., 48% 3 yr. - neutral
Vineyard Breakdown – Cutrer 17%, Vine Hill 4%, Kent 4%, Shiloh 1%, Other 74%



SONOMA-CUTRER®

Please enjoy our wines responsibly.

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