



## SONOMA COAST VINTAGE 2022 • SONOMA COAST CHARDONNAY

### OBSERVATIONS ON A NEW VINTAGE

And here we go again! Yes, I know it is what I said last year, but...here we go again! After what looked like a promising season last fall, the first three months of the year came in to be the driest on record. Even with some solid rain in the spring, all of California continues a third year of what is now called a mega-drought, affecting much of the western US.

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 with no weather extremes. This was followed by a beautiful August and the return of the fog. Harvest started normally with the Les Pierres vineyard on August 25th. A late warm up in the month moved harvest rapidly into high gear and we finished Les Pierres in record time - picking the entire vineyard in just over a week.

As is typical, Labor Day weekend brought the heat, and it was HOT! But amazingly the vines handled it well. Two weeks later the weather roller coaster continued with almost 1 1/2 inches of rain. The lower-than-average crop played in our favor for both the weather events, particularly the rain, where the loose clusters were able to dry out & limit any botrytis issues. As is always the case, everything worked out and we wrapped up harvest on the last day of September.

### OUR ESTATE 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

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 rich, medium straw color. You are greeted with stone fruit aromas of white peach and nectarine, oak spice with hints of clove, toasted nuts, a touch of caramel, and light honeydew. The creamy richness of this medium-bodied wine boasts ripe pear and Golden Delicious apple. This wine is a classic, elegantly structured Chardonnay with lots of finesse and focused balance from start to finish. You will find Sonoma-Cutrer's signature bright acidity with nice length and a soft mid-palate that rounds out to a pleasant, long finish of lingering barrel spice.

Alcohol by Vol 13.9% • TA: 5.3g/L • pH: 3.55 • RS: 2.9 g/L (dry) • 100% Chardonnay • 100% Malolactic Fermentation - 75% Oak, 25% Tank

Oak aged for a total of 8 months - 19% New, 12% 1 yr., 21% 2 yr., 48% 3 yr. - neutral  
Vineyard Breakdown - Cutrer 15%, Vine Hill 11%, Kent 4%, Shiloh 3%, Other 67%



**SONOMA-CUTRER®**

Please enjoy our wines responsibly.

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