

2021 SONOMA-CUTRER LES PIERRES SONOMA COAST CHARDONNAY

Tasting Notes

Classic aromas of lemon zest, wet stone, key lime pie, citrus blossom and bright, lemon curd. A beautifully balanced mouthfeel combines with Sonoma-Cutrer's signature citrus-laced acidity, giving the wine its sleek, focused palate structure with a nice oak integration from the 12 months spent in French oak barrels. Flavor notes of lime, mineral, roasted nuts, and sweet spices dissolve into the light, creamy palate.

Production & Technical Data

SRP: \$45

VARIETAL COMPOSITION

100% Chardonnay

SUB-APPELLATIONS

Sonoma Coast

AGING & OAK:

100% oak aged for 12 months – 5 months 1 yr old oak sur-lies | wine blended in tank and returned to 3 yr old oak for 7 month

INAUGURAL VINTAGE

1981

ALCOHOL

14.2%

pH

3.3

TA

5.7 g/L

FORMATS AVAILABLE

750 mL

UPC

769611 30028 1

