

2021 SONOMA-CUTRER SONOMA COAST CHARDONNAY

Key Accolades

v21 90 Pts, Wine Enthusiast | 90 pts, Wine Spectator

Tasting Notes

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

Production & Technical Data

SRP: \$30

VARIETAL COMPOSITION

100% Chardonnay

SUB-APPELLATIONS

Sonoma Coast

AGING & OAK:

Oak aged for 8 months – 19% new, 12% 1 yr, 21% 2 yr, 48% 3 yr, | 3 yr neutral oak | 100% malolactic 80% oak, 20% tank

INAUGURAL VINTAGE
2005

ALCOHOL
13.9%

pH
3.58

TA
5.3 g/L

FORMATS AVAILABLE
375 mL, 750 mL

UPC
769611 45444 1

