

2022 SONOMA-CUTRER SONOMA COAST CHARDONNAY

Key Accolades

v22 92 Pts., Wine Enthusiast

Tasting Notes

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.

Production & Technical Data

SRP: \$30

VARIETAL COMPOSITION

100% Chardonnay

SUB-APPELLATIONS

100% 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 75% oak, 25% tank

INAUGURAL VINTAGE
2005

ALCOHOL
13.9%

pH
3.55

TA
5.3 g/L

FORMATS AVAILABLE
375 mL, 750 mL

UPC
769611 45444 1

