



LES PIERRES

VINTAGE 2022 • SONOMA COAST CHARDONNAY • ESTATE BOTTLED

OBSERVATIONS ON A NEW VINTAGE

After a promising growing season last fall, the first three months of the year were 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 United States. Careful monitoring of the vine needs and soil moisture got us through a difficult season.

A late August warm up moved harvest rapidly into high gear. Then came the typical Labor Day weekend heat, but the vines handled it well. Two weeks later, the weather roller coaster continued with some modest 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. Harvest concluded on the last day of September.

ON THE VINEYARD

The Les Pierres Vineyard sits atop the gravelly clay loam of an ancient riverbed, thick with cobbled stones that infuse the grapes - and the wine - with a varied mineral essence. The rocks absorb sunlight and slowly release heat to the vines. When combined with the cool fog that tempers the warm Sonoma Valley temperature, the result is a long growing season that allows the fruit to ripen and reach full maturation.

ON THE WINE

Each vintage of Les Pierres exemplifies our Grand Cru approach to winemaking. Grapes are hand-harvested in shallow bins to ensure they arrive at the winery in perfect condition. While fruit awaits sorting, grapes are kept cool to preserve the fruit's fresh flavors and natural acidity. After hand-sorting, the grapes are whole-cluster pressed to avoid bitter tannins. The cool, golden-green, free-run juice settles naturally in tanks for 24 hours and is racked and yeasted before heading to French oak barrels for fermentation. One hundred percent of the vintage is barrel-fermented on the lees in one-year-old oak for five months. Individual block components are then blended to create the cuvée and placed in three-year-old oak for additional aging. Bottled in December 2023, the wine was bottle-aged for an additional six months before releasing.

This Chardonnay dazzles with its beautiful pale straw color as it catches the light in your glass. Classic Les Pierres aromas unfold, featuring lemon zest, wet stone and key lime pie, intertwined with citrus blossom and bright lemon curd. Mineral notes are enhanced by a touch of light cedary oak, baking spices and a hint of hazelnut. On the palate, bright citrus-laced acidity melds seamlessly with the oak integration, offering flavors of lime, mineral, roasted nuts and sweet spices. The wine boasts a medium-plus finish, making it a fantastic food wine that pairs excellently with ceviche, halibut, and sushi.

Alcohol by Vol 14.2% • TA: 6.3 g/L • pH: 3.25 • RS: .40 g/L (dry)
• 100% Chardonnay • 100% Malolactic

Oak Breakdown - 100% oak aged for a total of 12 months. Five months in one-year-old oak sur-lies, topped and stirred each week. Wine is blended in tank and returned to three-year-old oak for an additional seven months.

Vineyard: 100% Les Pierres. Blocks: 87% FSG, 6% H North, 2% B South, 2% E West, 3% Other



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