



# Les Pierres

VINTAGE 2021 · SONOMA COAST · SINGLE VINEYARD · CHARDONNAY

The Les Pierres Vineyard rests on a gravelly clay loam riverbed, rich with cobbled stones that impart a mineral essence to the grapes. The rocks absorb sunlight, releasing heat to the vines, while cool fog moderates the warm Sonoma Valley temperatures. This creates a long growing season, allowing the fruit to fully ripen.

#### VINTAGE OBSERVATIONS

California is currently facing a historic drought, with only a third of our normal rainfall and a dry spring. In response, our vineyard team focused on closely monitoring vine needs and soil moisture to navigate the challenging season. Fortunately, we enjoyed a perfect spring and summer with no weather extremes, followed by a typical cool-down in early August and ideal ripening conditions throughout harvest.

#### WINEMAKING PROCESS

Each vintage of Les Pierres reflects our Grand Cru approach. Hand-harvested grapes are kept cool to preserve fresh flavors and acidity. After hand-sorting, they are whole-cluster pressed to avoid bitter tannins. The free-run juice naturally settles for 24 hours, then is racked and yeasted before fermenting in French oak barrels. The wine is barrel-fermented on the lees in one-year-old oak for five months, then blended and aged in three-year-old oak. Bottled in December 2022, it was aged an additional six months before release.

#### TASTING NOTES

Featuring a beautiful pale straw color, this Chardonnay delivers classic aromas of lemon zest, wet stone, key lime pie, citrus blossom, and bright lemon curd. Its balanced mouthfeel combines with Sonoma-Cutrer's signature citrus-laced acidity, creating a sleek, focused palate structure enhanced by 12 months in French oak barrels. Flavors of lime, mineral, roasted nuts, and sweet spices meld into a light, creamy texture, leading to a satisfying medium-plus finish.

**COMPOSITION:** 100% CHARDONNAY

**FERMENTATION:** 100% MALOLACTIC, 100% OAK

**BARREL AGING:** AGED FOR 12 MONTHS IN FRENCH OAK; 5 MONTHS SURLIES IN 1-YEAR-OLD OAK PLUS ADDITIONAL 7 MONTHS IN NEUTRAL OAK

**ALCOHOL:** 14.2% · **TOTAL ACIDITY:** 5.7 G/L · **PH:** 3.30

