SONOMA=CUTRER.

The Cutrer

VINTAGE 2021 · RUSSIAN RIVER VALLEY · SINGLE VINEYARD · CHARDONNAY

The Cutrer Vineyard sits on an ancient seabed that retains heat, radiating it to the closely spaced vines. With diverse microclimates, soil types, rootstocks and clones, each vineyard block offers unique nuances, providing our winemakers with a "spice rack" of flavors to craft this premium wine.

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

The grapes were hand-harvested at night into shallow bins and cooled to preserve their fresh flavors and natural acidity. After whole-cluster pressing, the cool, golden-green free-run juice settled for a few days before fermenting in French oak barrels. The Cutrer is 100% barrel-fermented and aged seven months sur-lies, with barrels stirred and topped weekly. After seven months in newer French oak, the wine was blended, racked into three-year-old barrels for five months, then blended again and returned to those barrels for another six months before bottling.

TASTING NOTES

This vintage of The Cutrer is richly layered, offering aromas of caramelized nuts, light caramel, ripe pear, apple pie, praline, brown sugar and baking spices. Opulent flavors of baked apple, pear, toasted oak and roasted nuts lead to an intense, velvety mid-palate with bright acidity and a long, creamy finish. Perfect for those who enjoy a fuller, rounder Chardonnay with more oak.

COMPOSITION: 100% CHARDONNAY

FERMENTATION: 100% MALOLACTIC, 100% OAK **BARREL AGING:** AGED FOR 12 MONTHS IN FRENCH OAK; 7 MONTHS SUR-LIES IN 25% NEW PLUS ADDITIONAL 5 MONTHS IN NEUTRAL OAK **ALCOHOL:** 14.1% • **TOTAL ACIDITY:** 5.9 G/L • **PH:** 3.40





