SONOMA=CUTRER®



Russian River Ranches

VINTAGE 2022 · SONOMA COAST · CHARDONNAY

The Russian River Ranches Chardonnay is a cuvée crafted from distinct vineyard lots in the Sonoma Coast appellation, each contributing unique characteristics to the wine. Rich and fruit-forward, it features notes of Bosc pear and Honeycrisp apple, balanced by crisp acidity and subtle barrel spice.

VINTAGE OBSERVATIONS

Here we go again! After what looked like a promising season last fall, the first three months of the year became California's driest on record, marking the third year of mega-drought. As in past drought years, we closely monitored vine needs and soil moisture. Fortunately, a mild spring and summer, along with a beautiful August and the return of fog, helped us navigate this challenging season.

WINEMAKING PROCESS

For this vintage, the blend contains fruit from our six estate vineyards & a small group of selected growers. Grapes were harvested in the early mornings and cooled down to preserve the fruit's fresh flavors and natural acidity. After hand-sorting, the grapes were whole-cluster pressed. The golden-green, free-run juice was then settled in tanks for a few days before heading to oak barrels and stainless steel for fermentation. The wine was then aged sur-lies in French oak barrels that were a mixture of new and one-yearold through neutral oak.

TASTING NOTES

This vintage presents a pale straw color with a slight green hue and remarkable flavor consistency. Known for its fruit-forward character, it features aromas of lemon and lime zest, toasted almonds, white pepper and white flowers. Crisp flavors of Meyer lemon, green melon, Bosc pear, and minerality are complemented by a touch of barrel spice. The palate is long and focused, with light creaminess, bright acidity, and a juicy, elegant finish.

COMPOSITION: 100% CHARDONNAY

FERMENTATION: 100% MALOLACTIC, 80% OAK, 20% TANK BARREL AGING: AGED FOR 9 MONTHS IN FRENCH OAK, 17% NEW

KEY COOPERS: REMOND, ROUSSEAU, TW BOSWELL

ALCOHOL: 13.8% · TOTAL ACIDITY: 5.8 G/L · PH: 3.50

