



Sonoma Coast

VINTAGE 2023 · SONOMA COUNTY · CHARDONNAY

The Sonoma Coast appellation offers diverse soils and ideal growing conditions for exceptional Chardonnay. Our cuvée blends select lots from four estate vineyards and top growers. These sites benefit from cool Pacific breezes, fog and temperature variations, enhancing the wine's character.

VINTAGE OBSERVATIONS

The 2023 harvest for Sonoma-Cutrer, starting later than usual, and benefited from record winter rains that revitalized the soils and promoted healthy vine growth. Cooler spring and summer temperatures allowed for gradual grape development and extended ripening, ensuring optimal maturity. As October brought warm, dry weather, the grapes reached perfect ripeness. This combination of ample water, cool growing conditions, and a warm finish resulted in a 2023 vintage with exceptional balance, complexity, and depth of flavor.

WINEMAKING PROCESS

Grapes were hand-harvested in the cool early mornings to preserve their fresh flavors and natural acidity. After careful hand sorting, the grapes were whole cluster pressed to avoid extracting bitter tannins from the skins and seeds. The cool, golden-green free-run juice was allowed to settle naturally in tanks for a few days before being transferred to a mix of French oak barrels and stainless steel for fermentation. The wine was then aged sur-lies in a combination of new, one-year and neutral French oak, enhancing its complexity and texture.

TASTING NOTES

This wine is a rich, medium straw color with aromas of stone fruit, apple blossom, honeydew and a touch of oak spice. The palate features ripe pear and golden apple, balanced by bright acidity and a soft mid-palate. A gentle barrel spice finish adds sophistication.

COMPOSITION: 100% CHARDONNAY

FERMENTATION: 100% MALOLACTIC, 75% OAK, 25% TANK

BARREL AGING: AGED FOR 8 MONTHS IN FRENCH OAK, 14% NEW

KEY COOPERS: REMOND, ROUSSEAU, TW BOSWELL

ALCOHOL: 13.9% · **TOTAL ACIDITY:** 5.7 G/L · **PH:** 3.40

