



SONOMA COAST VINTAGE 2023 • SONOMA COAST CHARDONNAY

OBSERVATIONS ON A NEW VINTAGE

The 2023 harvest season for Sonoma-Cutrer began later than usual, but the results were exceptional. Record high winter rains revitalized the soils, promoting healthy vine growth and robust canopies. Cooler temperatures throughout the spring and summer provided the grapes with the ideal conditions to develop gradually, allowing for extended ripening time. This gradual development ensured that the grapes achieved optimal maturity, enhancing the quality of the harvest.

As the season progressed into October, warmer weather without any rain or frost pushed the grapes to reach perfect ripeness. This combination of factors—ample water supply, cool growing conditions, and a warm, dry finish—culminated in a harvest that promised exceptional wines. This 2023 vintage exhibits remarkable balance, complexity, and depth of flavor, reflecting the meticulous care and favorable conditions of the growing season.

OUR ESTATE VINEYARDS

The Sonoma Coast appellation features diverse soil types and growing conditions perfect for producing exceptional Chardonnay. Our Sonoma Coast cuvée is made from select lots representing the finest vineyards this appellation has to offer. For this vintage, the blend contains fruit from four of our estate vineyards and a small group of carefully selected growers. These sites are dramatically affected by the cool afternoon Pacific breezes, fog, soil and diurnal temperature variations.

ON THE WINE

This wine is a classic, elegantly structured Chardonnay. Grapes were harvested starting in the early mornings and then cooled down to 50°-55°F to preserve the fruit's fresh flavors and natural acidity. After hand sorting, the grapes were whole cluster pressed to avoid bitter tannins from the skins and grape seeds. The cool, golden-green, free-run juice was then settled naturally in tanks for a few days before heading to French oak barrels and stainless steel for fermentation. The wine was then aged sur-lies in French oak. Barrels were a mixture of new and one-year-old through neutral oak.

Our Sonoma Coast Chardonnay is a rich, medium straw color. It enchants with aromas of stone fruit and apple blossom, complemented by honeydew, pineapple and subtle oak spice. On the palate, it offers a lush blend of ripe pear and golden delicious apple, balanced by our signature bright acidity and soft mid-palate. This finish is distinguished by gentle barrel spice, adding a layer of sophistication. This wine's vibrant fruit character is perfect for pairing alongside gourmet meals or savoring on its own.

Alcohol by Volume: 13.9% • TA: 5.7g/L • pH: 3.4 • RS: 2.8 g/L (dry) • 100% Chardonnay •
100% Malolactic Fermentation - 75% Oak, 25% Tank
Oak aged for a total of 8 months - 14% new
Key Coopers - Remond, Rousseau, TW Boswell



SONOMA-CUTRER®

Please enjoy our wines responsibly.

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