



THE CUTRER

VINTAGE 2022 • RUSSIAN RIVER VALLEY CHARDONNAY • SINGLE VINEYARD • ESTATE BOTTLED

OBSERVATIONS ON A NEW VINTAGE

After a promising growing season last fall, the first three months of the year were the driest on record. Even with some solid rain in the spring, all of California continues a third year of what is now called a mega-drought, affecting much of the western United States. Careful monitoring of the vine needs and soil moisture got us through a difficult season.

A late August warm up moved harvest rapidly into high gear. Then came the typical Labor Day weekend heat, but the vines handled it well. Two weeks later, the weather roller coaster continued with some modest rain. The lower than average crop played in our favor for both the weather events, particularly the rain where the loose clusters were able to dry out & limit any botrytis issues. Harvest concluded on the last day of September.

ON THE VINEYARD

Located in the heart of the famous Russian River Valley and home to our winery, the Cutrer vineyard soil rests on an ancient seabed that retains heat throughout the day and into the early evening, radiating that heat up to the closely spaced vines. This vineyard is multi-faceted, with microclimates throughout. The soil characteristics, varied rootstocks, and diverse clones interact with the climate to create different nuances in each block of the vineyard, giving the winemakers a virtual spice rack of flavors to create our wines.

ON THE WINE

Grapes were hand-harvested at night into shallow bins and then cooled down to preserve the fruit's fresh flavors and natural acidity. Grapes were whole-cluster pressed and the cool, golden-green, free-run juice settled naturally for a few days before heading to French oak barrels for fermentation.

The Cutrer is 100% barrel-fermented and aged seven months sur-lies. Barrels were stirred and topped every week. After aging in the newer French oak barrels for seven months, the wine was blended in tank and then racked into three-year-old French oak barrels for an additional five months of maturation. The wine was then blended in tank and put back in three-year-old barrels for another ten months before bottling.

This vintage of The Cutrer Chardonnay captivates with its beautiful pale straw color. The aroma is richly layered, offering integrated notes of caramelized nuts, caramel, pie crust, ripe pear, praline, and brown sugar. Opulent flavors of baked apple and pear, toasted oak, roasted nuts and baking spice come together in perfect harmony. On the palate, the mouthfeel is intense and velvety, with bright acidity and a long, creamy finish.

Alcohol 14.1% • TA: 6.3 gms/L • pH: 3.5 • RS: 0.8 g/L (dry) • 100% Chardonnay • 100% Malolactic 100% oak aged for a total of 12 months. Seven months sur-lies in 25% new and 75% one-year-old oak and then an additional five months in three-year-old oak.



SONOMA-CUTRER.

Please enjoy our wines responsibly.

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