



## THE CUTRER

Vintage 2015 • Russian River Valley Chardonnay • Estate Bottled

### OBSERVATIONS OF A NEW VINTAGE

The 2015 growing season was again incredibly dry and a continuation of the California drought for a record fourth year. Using deficit irrigation concepts and careful soil and plant moisture data, we came through the season without water shortages.

Throughout most of the growing season, we paced about two weeks earlier than our average including another classic California spring and summer without any weather extremes. Our Chardonnay harvest began a week earlier than normal on August 17th. The following two and a half weeks saw the return of fog and cooler weather moderating the ripening and pace of harvest. Across the Russian River Valley, the perfectly ripening fruit was not quite ready to pick until a hot spell arrived just after Labor Day. The last of the fruit for this vintage finally arrived at the winery on September 24th. The delay in ripening allowed for additional hang time on the vine and the fruit developing beautiful flavors with bright natural acidity.

### ON THE VINEYARD

Located in the heart of the famous Russian River Valley, 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. The Cutrer Vineyard is multi-faceted, with microclimates throughout the vineyard. 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 the wines.

### ON THE WINE

Grapes were hand-harvested at night into shallow bins and then cooled down to 50°F to preserve the fruit's fresh flavors and natural acidity. The grapes were whole-cluster pressed and the cool, clear 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 five months sur-lies. The barrels were stirred and topped weekly. After aging in the newer French oak barrels for five months, the wine was racked to blend and placed into three-year-old French oak barrels for another eight months of maturation. The wine was then bottled and allowed to bottle-age before release.

This is a bright, vibrant vintage of The Cutrer. On the nose, you are greeted with scents of integrated sweet, toasty oak, fresh Bosc pear, nectarine, nougat, brown sugar, and red apple. The wine is nicely focused with a lovely mid-palate creamy richness, bright acidity and a long, flavorful finish. Flavors of peach, apple, warm pie crust and baked apple are accented with touches of light vanilla and oak spice.

Alcohol 14.2% • TA: 6.4 gms/L • pH: 3.49 • RS: 0.47 gms/L • 100% Chardonnay  
100% Malolactic Fermentation • 100% Oak aged for a total of 13 months. Five months sur-lies in 25% new and 75% one-year-old oak and then an additional eight months in three-year-old oak.



**SONOMA=CUTRER®**

Please enjoy our wines responsibly.

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