



SAUVIGNON BLANC

VINTAGE 2017 • RUSSIAN RIVER VALLEY

OBSERVATIONS ON A NEW VINTAGE

Harvest 2017 was quite the year for winemaking in California and provided Sonoma-Cutrer with another great vintage of Russian River Valley fruit. The historic drought which has plagued the region for several harvests was broken in a big way with almost twice the normal rainfall during the growing season!

The pace of growing started off about two weeks behind normal, but an unusually warm June and July brought us back to normal progression of vine development. The month of August brought cooler weather and the return of fog slowing the ripening of fruit. Three unique Sauvignon Blanc growers were chosen for this wine with their vineyards situated in the warmer north, central and cool western areas of the Russian River Valley. The three sites were harvested in the order of warmest to coolest over the course of a two-week period beginning on August 30th.

ON THE WINE

Grapes were hand-harvested starting in the early mornings and then cooled down to preserve the fruit's fresh flavors and natural acidity. After hand-sorting, the grapes were gently 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 going into fermentation. The wine was then aged in a combination of stainless steel and two-year old oak.

Intense, classic Sauvignon Blanc aromas jump out of the glass! Lychee, guava, kumquat, ginger and white peach are complemented by the distinct scent of fresh cut grass and light herbaceous notes. Abundant crisp, bright fruit and sleek tropical flavors of guava and passion fruit are nicely balanced with a zing of lime-laced acidity. On the palate, the wine is unmistakably Sonoma-Cutrer's elegant style with a balance of crisp acidity, a light, creamy mid-palate texture and a long finish. This Sauvignon Blanc is a seafood lover's delight and the perfect pairing with fresh oysters on the half shell or ceviche.

Alcohol 13.3% • TA: 6.5gms/L • pH: 3.25 • RS: 2.9 gms/L (dry) • 100% Sauvignon Blanc
Fermentation — Stainless Steel Tank (63%), Oak (37%) aged for 2 months in 2-year old barrels
Vineyards — Mirabelle (58%), Wood (37%), Preston (5%)



SONOMA-CUTRER

Please enjoy our wines responsibly.

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