



THE CUTRER

VINTAGE 2017 • RUSSIAN RIVER VALLEY CHARDONNAY • ESTATE BOTTLED

OBSERVATIONS ON A VINTAGE

Harvest 2017 was quite the year for winemaking in California and provided Sonoma-Cutrer with another great year of 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 growing season started off slow and we were about two weeks behind a typical year. But, June and July were unusually warm and brought us back to a normal progression of vine development. August brought cooler temperatures and foggy conditions. Once we moved into September, our weather changed again with a blistering four-day heat wave which was then followed with a highly unusual four days of cold temperatures and rain. Despite the continuous changes and unusual conditions, the fruit recovered from dehydration and the rest of season progressed normally with harvest ending on October 5th.

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 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 five months sur-lies. Barrels were stirred and topped weekly. After aging in the newer French oak barrels for five months, the wine was blended in tank and then racked into three-year-old French oak barrels for an additional eight months of maturation. The wine was then bottled and allowed to bottle-age for a minimum of 3 months prior to release.

The Cutrer is a rich, complex wine. On the nose, you are greeted with integrated oak notes of caramel, pie crust, apple pie, ripe peach, nectarine, nougat, brown sugar and nutmeg. The mouthfeel is nicely focused with a creamy mid-palate, bright acidity and a long, rich finish. Flavors of warm pie crust, fresh apple and pear are accented with touches of nut, light vanilla and baking spice. Each of Sonoma-Cutrer's Chardonnays is unique in their flavor characteristics. The Cutrer appeals to wine lovers who enjoy a creamier, rounder Chardonnay with more oak influence.

Alcohol 14.0% • TA: 6.5 gms/L • pH: 3.3 • RS: 1.3 gms/L (dry) • 100% Chardonnay • 100% Malolactic 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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