



## GRAND CUVÉE SPARKLING WINE

VINTAGE 2014 • RUSSIAN RIVER VALLEY

### OBSERVATIONS ON A NEW VINTAGE

2014 was another incredibly dry year with the formal declaration of a California drought. We made it through the season without water shortages in the vineyards by using deficit irrigation concepts and careful analysis of soil and plant moisture data. Throughout most of the growing season, we experienced another classic California spring and summer without any weather extremes and paced about two weeks earlier than a typical season. We anticipated an early harvest until the arrival of significant fog and a late summer cool down. Fruit for this wine was harvested from two of our estate vineyards - Vine Hill Ranch and Owsley Vineyard. Sparkling wine grapes are picked at a lower brix than still wine grapes so they are harvested earlier. Fruit for this vintage was picked 2-4 weeks earlier than our still wines (August 20-22) and harvested at 19-20 brix with a very high acidity that is ideal for sparkling wine.

### OUR VINEYARDS

Our Vine Hill Ranch located in the Russian River Valley provided the Chardonnay for this vintage. The vineyard has more than a 400-ft. elevation change that allows each ridge, slope, and valley in the vineyard to contribute unique characteristics to the grapes. Combined with a variety of soils and clones, high-density spacing and rootstocks limit excessive vine growth and provide us fruit with concentrated, complex flavors.

Owsley Vineyard is made up of 90 total acres. Of our six estate vineyards, it is closest to the Pacific Ocean and highly influenced by the cold fog that comes through the Bloomfield Gap. This coveted location gives our vines exposure to dramatic temperature changes from warm days to cool, foggy nights. Combined with Goldridge sandy loam soil, clones and rootstocks that limit excessive vine growth, Owsley provides a beautiful variety of elegant Pinot Noir fruit.

### ON THE WINE

Grapes for this wine were picked by hand at night and placed into small bins before being hand-sorted and whole cluster pressed. Careful attention was given to lightly pressing the berries to yield a juice that presented both a delicate color and bright, fruit characteristics. The juice was then fermented in stainless steel prior to tirage bottling in January of 2015. As with all sparkling wine produced Méthode Traditionnelle, secondary fermentation occurs in the bottle. Bottles rested en tirage at our winery until being disgorged late June, 2018. The wine was then bottle aged an additional three months prior to release.

Our 2014 sparkling wine is a cuvée of Chardonnay and Pinot Noir fruit. Delicate, fine beads rise-up through your glass as the wine is poured. Fragrant aromas of red apple and pear are complemented with hints of hazelnut, brioche bread, mineral and Meyer lemon notes. On the palate, apple fruit, nut, and light strawberry flavors are balanced with Sonoma-Cutrer's signature acidity. This sparkler is a perfect pairing with goat cheese, fruit tarts or fresh oysters with salmon caviar.

Alcohol 12% • TA: 8.19 gms/L • pH: 3.09 • RS: 12.2 gms/L • 60% Chardonnay and 40% Pinot Noir  
100% Tank Fermented. Vineyards This Vintage: Vine Hill and Owsley



**SONOMA-CUTRER®**

**Please enjoy our wines responsibly.**

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