



RUSSIAN RIVER VALLEY PINOT NOIR VINTAGE 2018 • 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 Pinot Noir 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. The first Pinot Noir was picked on August 22nd and the last of the fruit arrived at the winery on September 22nd.

OUR PINOT NOIR VINEYARDS

Our Owsley and Vine Hill vineyards in the Russian River Valley provided the Pinot Noir for this vintage. The Owsley ranch, with its dramatic temperature changes from warm days to cool, foggy nights, creates concentrated and complex flavors in the grapes. Vine Hill vineyard, with its more than 400-foot elevation change, 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 that limit excessive vine growth, the vineyards provide a beautiful variety of elegant fruit. It is from this fruit that we craft our Sonoma-Cutrer Russian River Valley Pinot Noir.

ON THE WINE

Grapes are picked by hand early each morning into small bins and hand-sorted before a gentle destemming. During the four-day cold soak and the eight- to twelve-day fermentation, the wine is punched down by hand in small, open-top fermenters. On completion of fermentation the wine is gently basket pressed and gravity racked into the barrels. We aged this Pinot Noir in a regimen of one-third each of new, one-year and two-year old French oak. After resting for 11 months, the final blend was assembled and prepared for bottling. It then evolved in the bottle for an additional six months.

This wine has a beautiful, rich ruby-purple hue. As a true classic Russian River Pinot Noir, the wine expresses aromas and flavors of lush red and black berry fruit. As you swirl the wine in your glass, you will open up scents of vanilla, baking spice, licorice, dark chocolate and black tea with just a hint of earth. On the palate, you will find the wine to be elegantly structured with fine grain tannins that add to its intensity. Sumptuous black cherry flavors mingle with the balanced acidity to make this deliciously enjoyable Pinot Noir one to add to your “must have” list.

Alcohol 14.1% • TA: 5.8 gms/L • pH: 3.59 • RS: 0.5 gms/L (dry) • 100% Pinot Noir
100% Tank Fermented • Oak aged 11 months: 33% new, 33% 1-year old, 33% 2-year old
Vineyards This Vintage: Owsley (54%), Vine Hill (41%), Other (5%)



SONOMA-CUTRER®

Please enjoy our wines responsibly.

©2020 Sonoma-Cutrer Vineyards®, Windsor, Sonoma County, California, USA
www.sonomacutrer.com