



## RUSSIAN RIVER RANCHES

VINTAGE 2017 • SONOMA COAST • ESTATE BOTTLED CHARDONNAY

### 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 5<sup>th</sup>.

### OUR ESTATE VINEYARDS

Russian River Ranches is a cuvée of distinct vineyard lots, each contributing its own personality to the wine. The Sonoma Coast appellation features diverse soil types and growing conditions perfect for producing exceptional Chardonnay. Russian River Ranches is made from select lots representing the finest vineyards this appellation has to offer. For this vintage, the blend contains fruit from our six estate vineyards and a small group of carefully selected growers. The cool afternoon Pacific breezes, fog and diurnal temperature variations dramatically affect all of these sites.

### 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 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 heading to French oak barrels and stainless steel for fermentation. The wine was then aged sur-lies in French oak barrels that were a mixture of new and one-year-old through neutral oak.

Russian River Ranches is a beautiful, pale straw color with pale green tinges. As you smell this wine, you will notice fruit forward aromas with hints of light floral notes. Scents of Bosc pear and Honeycrisp apple are accentuated with notes of nougat, roasted nuts, oak spice and a touch of citrus blossom. True to the Russian River Ranches style, this vintage is a continuation of the flavor profile Sonoma-Cutrer drinkers have come to expect. The wine is beautifully focused on the palate with flavors of crisp, zesty lemon, green apple, lime and barrel spice. The wine rounds out with our signature citrus acidity and a nicely balanced long, flavorful finish.

Alcohol 14.2% • TA: 6.35 gms/L • pH: 3.31 • RS: 1.80 gms/L (dry) • 100% Chardonnay • 100% Malolactic Fermentation - 85% Oak, 15% Tank  
Oak aged for a total of 8 months - 17% New, 12% 1 yr., 18% 2 yr., 18% 3 yr., 34% neutral  
Vineyard Breakdown - Vine Hill 23%, Shiloh 10%, Les Pierres 7%, Cutrer 2%, Kent, 4%, Owsley 2%, Other 52%



**SONOMA-CUTRER®**

**Please enjoy our wines responsibly.**

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