



SONOMA COAST CHARDONNAY

VINTAGE 2017 • SONOMA COAST 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 5th.

ON THE VINEYARD

The Sonoma Coast appellation features diverse soil types and growing conditions perfect for producing exceptional Chardonnay. Our Sonoma Coast blend is made from select lots representing the finest vineyards this appellation has to offer. For this vintage, the blend contains fruit from all six of our estate vineyards and a small group of carefully selected growers. These sites are dramatically affected by the cool afternoon Pacific breezes, fog and diurnal temperature variations.

ON THE WINE

This wine is a classic, elegantly structured Chardonnay. Grapes were harvested starting in the early mornings and then cooled down to 50°-55°F 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 were a mixture of new and one-year-old through neutral oak.

Sonoma Coast is plentiful with a medley of aromas! On the nose, you will detect loads of nectarine, stone fruit, white peach, melon and oak spice accented with hints of vanilla, toasted nuts, a touch of butterscotch and light caramel with a subtle clove spice undertone. This wine has the distinctive Sonoma-Cutrer balance between elegance and richness for a medium-bodied, mouth-filling wine. The creamy texture of this wine offers flavors of ripe pear and peach that is balanced with vibrant acidity. There is a lot of finesse to the long, silky finish highlighted with barrel spice notes.

Alcohol 13.9% • TA: 6.3 gms/L • pH: 3.3 • RS: 2.5 gms/L (dry) • 100% Chardonnay •
100% Malolactic Fermentation - 85% Oak, 15% Tank
Oak aged for a total of 8 months - 19% New, 18% 1 yr., 16% 2 yr., 16% 3 yr., 30% neutral
Vineyard breakdown • Cutrer 16% • Vine Hill 7% • Kent 4% • Owsley 4% • Shiloh 2% •
Les Pierres 2% • Other 65%



SONOMA-CUTRER®

Please enjoy our wines responsibly.

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