



SONOMA COAST VINTAGE 2018 • SONOMA COAST CHARDONNAY

OBSERVATIONS ON A NEW VINTAGE

One of the best things about growing grapes and making wine is that no single year is like any prior year and each brings unique challenges. Overall, 2018 saw a return to below average rainfall. Late spring rains kicked the growing season off to a great start although they arrived a couple of weeks late. A very warm summer brought our fruit progression in line with normal development timelines. August and early September saw another wild swing in temperatures with cool and foggy conditions. Our very first fruit was harvested from the Les Pierres vineyard about two weeks behind average, but after the painfully slow start, our pace picked up in October. A beautiful fall with cool, foggy mornings and sunny, warm afternoons yielded fruit from this vintage with elegant flavors and bright, natural acidity.

OUR ESTATE VINEYARDS

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 a pale to medium beautiful straw color. The wine explodes out of the glass with aromas of apricot, nectarine and melon. These fruit aromas are combined with notes of oak spice accented with hints of vanilla, toasted nuts with a touch of butterscotch and the subtlest hint of cinnamon and clove. As you taste the wine you experience an elegantly rich, medium-bodied, silky, mouth-filling wine. This vintage has the distinctive Sonoma-Cutrer balance with creamy, rich flavors of ripe pear and peach contrasted with vibrant acidity and a long barrel spice finish.

Alcohol 13.9% • TA: 5.6 gms/L • pH: 3.53 • RS: 1.9 gms/L (dry) • 100% Chardonnay • 100% Malolactic Fermentation - 85% Oak • 15% Tank

Oak aged for a total of 8 months - 19% New • 17% 1 yr. • 17% 2 yr. • 17% 3 yr. • 31% neutral

Vineyard breakdown - Cutrer 17% • Shiloh 7% • Vine Hill 6% • Kent 3% • Other 67%



SONOMA-CUTRER®

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