



## LES PIERRES

VINTAGE 2017 • SONOMA COAST CHARDONNAY • ESTATE BOTTLED

### OBSERVATIONS ON A NEW 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>.

### ON THE VINEYARD

The Les Pierres Vineyard sits atop the gravelly clay loam of an ancient riverbed, thick with cobbled stones that infuse the grapes — and the wine — with a varied mineral essence. The rocks absorb sunlight and slowly release heat to the vines. When combined with the cool fog that tempers the warm Sonoma Valley temperature, the result is a long growing season that allows the fruit to ripen and reach full maturation.

### ON THE WINE

Each vintage of Les Pierres exemplifies our Grand Cru approach to winemaking. Grapes are hand-harvested in shallow bins to ensure they arrive at the winery in perfect condition. They are then cooled down to preserve the fruit's fresh flavors and natural acidity. After hand-sorting, the grapes are whole-cluster pressed to avoid bitter tannins. The cool, golden-green, free-run juice settles naturally in tanks for 24 hours and is racked and yeasted before heading to French oak barrels for fermentation. One hundred percent of the vintage is barrel-fermented on the lees in one-year-old oak for five months. Individual block components are then blended to create the cuvée and placed in three-year-old oak for additional aging. Bottled on November 19, 2018, the wine was bottle-aged for an additional twelve months before releasing.

This vintage of Les Pierres displays the classic characteristics of this wine that we've come to expect starting with its beautiful, pale straw color and a slightly green hue. On the nose, you are greeted with rich notes of lime zest, citrus blossom and lemon curd intermingled with light chalky, mineral aromas and subtle hints of sweet oak, toasted nuts and pie crust. Flavors of melon, lime and minerality are complemented by roasted nuts and barrel spice that are well-integrated with the flavors of oak. The mouthfeel is a beautiful balance of Sonoma-Cutrer's signature citrus-laced acidity, mid-palate creaminess, and long, juicy lingering barrel spice finish.

Alcohol 14.2% • TA: 6.72 g/L • pH: 3.12 • RS: 0.78 g/L (dry) • 100% Chardonnay • 100% Malolactic Oak Breakdown - 100% oak aged for a total of 13 months. Five months in one-year-old oak sur-lies, topped and stirred each week. Wine is blended in tank and returned to three-year-old oak for an additional seven months.



**SONOMA-CUTRER®**

Please enjoy our wines responsibly.

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