



## OWSLEY PINOT NOIR

VINTAGE 2018 • RUSSIAN RIVER VALLEY • ESTATE BOTTLED

### OBSERVATIONS ON A NEW VINTAGE

One of the coolest things about growing grapes and making wine is that no single year is the same. Every new harvest brings its own set of unique challenges. In 2018, we saw a return to below average rainfall for the year. However, late spring rains kicked-off the growing season with a great start. As we moved into the summer months, the temperatures warmed up giving our fruit a chance to develop nicely. August and early September brought a wild swing to the weather with very cool temperatures and foggy conditions.

Our harvest started almost two weeks later than normal. After the slow start, the pace picked up and we completed harvest quickly with the last of the fruit from our Owsley Vineyard arriving in early October. All in all, the Pinot harvest was pretty normal with cool foggy mornings followed by bright, sunny, warm afternoons. This proved to be the perfect climate for our fruit and, once again, the Russian River Valley lived up to its reputation as one of the best places in the world to grow Pinot Noir giving us elegant flavor and bright, natural acidity.

### OUR OWSLEY ESTATE VINEYARD

One of our six estate vineyards, Owsley is known for its dramatic temperature changes from warm days to cool, foggy nights. The closest of our vineyards to the Pacific Ocean, the fruit grown here is highly influenced by the cold fog coming through the Bloomfield Gap. The constant fluctuating temperatures create concentrated and complex flavors in the grapes. This ninety acre vineyard is Goldridge sandy loam soil planted with both Chardonnay and Pinot Noir. Ten unique blocks of fruit are dedicated to our Pinot Noir.

### ON THE WINE

Grapes were hand-picked at night under lights and transported to our separate Pinot Noir facility that we have affectionately nicknamed the Pinot Barn. Fruit was hand-sorted before a gentle destemming. At the winery the fruit was cold soaked, punched down and fermented in small open top stainless-steel tanks. After fermentation, the individual block components were barrel aged in 100% French oak. Aging for this Pinot Noir is a regimen of one-third each of new, one-year and two-year old barrels. After maturing for 14 months, the final blend was assembled and bottled. The wine was then allowed to rest and evolve for six months in the bottle.

Owsley Pinot Noir's beautiful, deep garnet color sets the expectation of the complexity and richness you are about to experience in this Russian River Valley classic. Take a deep breath and your nose fills with its dark earthiness. Hints of spice, roast coffee and dark chocolate are balanced with red and black fruits of cranberry, blackberry and cassis aromas. Plushly structured, this is a Pinot Noir that is long on texture with a backbone of youthful tannins. Bold, deep flavors full of spice, forest floor and dark chocolate lead to a long, elegant finish. This wine is ready to enjoy now or can be cellared for an additional 2-4 years.

Alcohol 14.0% • TA: 5.7 gms/L • pH: 3.5 • RS: 0.4gms/L (dry) • 100% Pinot Noir  
Fermentation: 100% Stainless steel tank  
French Oak aged 14 months: 33% new, 33% one-year, 33% two-year



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