



SAUVIGNON BLANC VINTAGE 2020 • RUSSIAN RIVER VALLEY

OBSERVATIONS ON A VINTAGE

Just when we thought a harvest could not get any more challenging – along comes 2020! The year started off with an emerging drought, then in March, Covid hit forcing us to rethink how we would continue to operate while keeping our employees safe. About the time we were getting used to our new ways of working and gearing up for harvest, August rolls in bringing with it a heat wave, freak dry lightning storms and raging wildfires.

Amid much uncertainty, we started our Sauvignon Blanc harvest on August 25th with fruit from the Preston Ranch, located near Healdsburg, and four days later from Arroyo Lindo on the eastern side of the Russian River Valley. Another heat wave over Labor Day weekend and the fruit from Mirabel Ranch situated in the cooler west side of the valley was ready for harvest on September 11th. Despite all the additional challenges and stress that this year brought to our winemaking efforts, 2020, just like every year before it, worked out. We are thrilled with the quality and style of this vintage ranking it among one of the best we have ever produced.

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 gently whole-cluster pressed to avoid bitter tannins from the skins and grape seeds. The cool golden-green, free-run juice settled naturally in tanks for a few days before going into fermentation. The wine was then aged in a combination of stainless steel and two-year old oak.

Our Sauvignon Blanc is a small production wine exclusively available at the winery. Bottled in mid-November, this is our seventh vintage of the wine with a total production of 484 cases.

As with our prior vintages, our winemakers have styled this wine to be an intense, classic Sauvignon Blanc. Powerful aromas of light spice, rose petal, fresh cut grass, tangerine, green pineapple, lychee and guava jump out of the glass as you swirl the wine.

On the palate, the wine offers an abundance of flavor with bright, sleek tropical flavors of guava, pineapple and passion fruit highlighted with a zing of lime-laced acidity. The wine is unmistakably Sonoma-Cutrer's elegant style with a balance of crisp acidity, a light, creamy mid-palate texture and a long finish.

Treat yourself by pairing this wine with a warm, sunny spring afternoon and oysters on the half shell or ceviche. Enjoy!

Alcohol 12.2% • TA: 7.02 g/L • pH: 3.24 • RS: 1.58 g/L (dry)
100% Sauvignon Blanc • Fermentation - Stainless Steel Tank (64%), Oak (36%)
aged for 2 months in 2-year-old barrels
Vineyards – Preston (36%), Arroyo Lindo (36%), Mirabelle (28%)



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Please enjoy our wines responsibly.

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