



LES PIERRES

VINTAGE 2018 • SONOMA COAST CHARDONNAY • ESTATE BOTTLED

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.

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. While fruit awaits sorting, grapes are kept cool 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 December 4th, 2019 the wine was bottle-aged for an additional twelve months before releasing.

Les Pierres is a beautiful, pale straw color with green hues that catch the light. This particular vintage of Les Pierres is a little richer and fuller. Rich aromatic notes of lime zest, lemon meringue pie, sweet baking spices and lemon curd greet your senses as you swirl the wine in your glass. As you sip the wine, you will notice the characteristic mineral flavors mingling with sweet oak, lightly toasted nuts and pie crust. This wine is beautifully balanced with Sonoma-Cutrer's signature citrus-laced acidity showcasing nice oak integration along with melon and lime fruits. An elegant, creamy wine on the palate, it dissolves to a long, lingering spice finish.

Alcohol 14.2% • TA: 5.91 g/L • pH: 3.34 • RS: 0.44 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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