



RUSSIAN RIVER RANCHES

VINTAGE 2020 • SONOMA COAST • ESTATE BOTTLED CHARDONNAY

OBSERVATIONS ON A NEW 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 began our Chardonnay harvest on August 24th with fruit from Les Pierres. Another heat wave rolled in over the Labor Day weekend, but the vineyards handled the heat remarkably well. Our weather then cooled down and remained normal for the rest of the season. Just as we were about to finish our harvest on September 30th, another wildfire broke out, coming over from Napa. Despite all the additional challenges and stress that this year brought to our winemaking efforts, 2020, just like every year before it, worked out. Best of all, we are thrilled with the quality and style of this year's vintage - our 40th consecutive vintage of Russian River Ranches!

OUR ESTATE VINEYARDS

Russian River Ranches is a cuvée of distinct vineyard lots, each contributing its own personality to the wine. The Sonoma Coast appellation features diverse soil types and growing conditions perfect for producing exceptional Chardonnay. Russian River Ranches is made from select lots representing the finest vineyards this appellation has to offer. For this vintage, the blend contains fruit from our six estate vineyards & a small group of carefully selected growers. The cool afternoon Pacific breezes, fog & diurnal temperature variations dramatically affect all of these sites.

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 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 that were a mixture of new and one-year-old through neutral oak.

This wine is a beautiful soft straw color with hints of pale green tinges. This is our 40th consecutive vintage of Russian River Ranches and, once again, it showcases the exceptional consistency of flavor and classic style of Sonoma-Cutrer that our loyal fans have come to expect. Fruit forward aromas rich with citrus, lime zest, white peach and Honeycrisp apple mingle with delicate notes of hazelnut, roasted nuts oak spice, light mineral notes and rose floral aromas. Flavors of crisp, zesty lemon, green melon, ripe pear and minerality with a nice barrel spice finish. The wine is refreshing with a beautifully focused, creamy mouthfeel that has bright acidity balance and a long flavorful finish. Ready to drink now.

Alc by Vol 13.8% • TA: 5.80 g/L • pH: 3.40 • RS: 2.20 g/L (dry) • 100% Chardonnay • 100% Malolactic Fermentation - 85% Oak, 15% Tank
Oak aged for a total of 9 months - 16% New, 19% 1 yr., 17% 2 yr., 17% 3 yr., 31% neutral



SONOMA-CUTRER®

Please enjoy our wines responsibly.

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