



## THE CUTRER

VINTAGE 2019 • RUSSIAN RIVER VALLEY CHARDONNAY • SINGLE VINEYARD • ESTATE BOTTLED

### OBSERVATIONS ON A NEW VINTAGE

The rains came and just kept coming. The almost double the average rainfall for the year combined with additional late spring rains, led our harvest season to kick off with a late and slow start. Throughout the summer, we saw no weather extremes - just superb California weather that set the stage for a great year.

We began our harvest on September 3rd, a week behind normal. The pace of the harvest remained steady throughout as did the weather. The result was one of our longest crush periods at well over six weeks. The long, even hang time for the fruit has yielded a true classic Chardonnay vintage.

### ON THE VINEYARD

Located in the heart of the famous Russian River Valley and home to our winery, the Cutrer vineyard soil rests on an ancient seabed that retains heat throughout the day and into the early evening, radiating that heat up to the closely spaced vines. This vineyard is multi-faceted, with microclimates throughout. The soil characteristics, varied rootstocks, and diverse clones interact with the climate to create different nuances in each block of the vineyard, giving the winemakers a virtual spice rack of flavors to create our wines.

### ON THE WINE

Grapes were hand-harvested at night into shallow bins and then cooled down to preserve the fruit's fresh flavors and natural acidity. Grapes were whole-cluster pressed and the cool, golden-green, free-run juice settled naturally for a few days before heading to French oak barrels for fermentation.

The Cutrer is 100% barrel-fermented and aged five months sur-lies. Barrels were stirred and topped weekly. After aging in the newer French oak barrels for five months, the wine was blended in tank and then racked into three-year-old French oak barrels for an additional eight months of maturation. The wine was then bottled and allowed to bottle-age for 3 months prior to release.

This is a richly layered vintage of The Cutrer. In the glass, this aromatic wine offers scents of light caramel, pie crust, ripe white peach, nougat and brown sugar that are nicely integrated with cedar notes. Layers of white peach and nectarine, nuts, toasted oak and baking spice wash over your palate with the first sip. This beautifully balanced wine has a smooth mid-palate creaminess with bright acidity and a long, mouthwatering finish. The Cutrer appeals to wine lovers who enjoy a creamier, rounder Chardonnay with more oak influence. The Cutrer never disappoints, and this year is no exception!

Alc. by Vol.: 14.1% • TA: 5.7 gms/L • pH: 3.37 • RS: 0.4 gms/L (dry)  
100% Chardonnay • 100% Malolactic  
100% oak aged for a total of 13 months. Five months sur-lies in 25% new and 75% one-year-old oak and then an additional eight months in three-year-old oak.



**SONOMA-CUTRER®**

Please enjoy our wines responsibly.

©2021 Sonoma-Cutrer® Vineyards, Windsor, Sonoma County, California, USA  
www.sonomacutrer.com