



## THE CUTRER

VINTAGE 2018 • RUSSIAN RIVER VALLEY CHARDONNAY • SINGLE VINEYARD • ESTATE BOTTLED

### OBSERVATIONS ON A 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

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. The Cutrer vineyard is multi-faceted, with microclimates throughout the vineyard. 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 a 8 months prior to release.

The Cutrer is always a rich, complex wine and, this particular vintage, is even more so! Imagine walking into a baker's kitchen and smelling a warm fruit pie fresh from the oven. Those delectable aromas are waiting in your glass with integrated oak notes of caramel, pie crust, ripe peach, nougat, brown sugar and honeysuckle floral notes. Layers of white peach and pear, light vanilla, roasted nuts and baking spice fill your mouth with the first sip. This wine is a beautiful balance between a lovely mid-palate creaminess with bright acidity and a long (very), mouthwatering finish. The Cutrer appeals to wine lovers who enjoy a creamier, rounder Chardonnay with more oak influence and this vintage is exceptional!

Alcohol 14.1% • TA: 5.8 g/L • pH: 3.4 • RS: 0.4 g/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.

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