



GRAND CUVÉE SPARKLING WINE

VINTAGE 2018 • RUSSIAN RIVER VALLEY

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. Consequently, even the fruit for our sparkling wine was picked later than expected with Chardonnay from Vine Hill on August 31st and Pinot Noir from Owsley on September 13th. Both vineyards yielded fruit with perfect balance and bright acidity.

OUR VINEYARDS

Our Vine Hill Vineyard located in the Russian River Valley provided the Chardonnay for this vintage. The vineyard has more than 300-ft. elevation change that allows each ridge, slope, and valley in the vineyard to contribute unique characteristics to the grapes. Combined with a variety of soils and clones, high-density spacing and rootstocks limit excessive vine growth and provide us fruit with concentrated, complex flavors.

Owsley Ranch is made up of 90 total acres. Of our six estate vineyards, it is closest to the Pacific Ocean and highly influenced by the cold fog that comes through the Bloomfield gap. This coveted location gives our vines exposure to dramatic temperature changes from warm days to cool, foggy nights. Combined with Goldridge sandy loam soil, clones and rootstocks that limit excessive vine growth, Owsley provides a beautiful variety of elegant Pinot Noir fruit.

ON THE WINE

Grapes for this wine were picked by hand at night and placed into small bins before being hand-sorted and whole cluster pressed. Careful attention was given to lightly pressing the berries to yield a juice that presented both a delicate color and bright, fruit characteristics. The juice was then fermented in stainless steel prior to tirage bottling in February of 2019. As with all sparkling wine produced Méthode Traditionnelle, secondary fermentation occurs in the bottle. Bottles rested en tirage at our winery until being disgorged in December 2021.

Our 2018 sparkling wine is a cuvée of Chardonnay and Pinot Noir fruit. Delicate, fine beads rise-up through your glass as the wine is poured. Fragrant aromas of Honeycrisp apple and Asian pear are complemented with hints of hazelnut, light yeast/brioche, mineral, lemon, and wild strawberry. On the palate, fruit is balanced with Sonoma-Cutrer's signature acidity with baked apple, nut, and light strawberry flavors shining through. This sparkler is a perfect pairing with goat cheese, fruit tarts or fresh oysters with salmon caviar.

Alcohol by Vol 12% • TA: 8.19 gms/L • pH: 3.09 • RS: 1.22 gms/L
60% Vine Hill Chardonnay and 40% Owsley Pinot Noir • 100% Tank Fermented



SONOMA-CUTRER®

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