



LES PIERRES

VINTAGE 2019 • SONOMA COAST CHARDONNAY • 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.

On September 3rd, a week behind normal, harvest began with our southernmost estate vineyard, Les Pierres. The entire 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

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 in February 2021 the wine was bottle-aged for an additional six months before releasing.

This vintage is classic Les Pierres. In your glass, the wine is a beautiful, pale straw color with tinges of green that catch the light. Rich aromatic notes of lime zest, wet stone, lemon meringue pie, citrus blossom and bright, lemon curd greet your senses as you swirl to open up the aromas. A beautifully balanced mouthfeel combines with Sonoma-Cutrer's signature citrus-laced acidity that showcases nice oak integration and flavors of melon, lime, mineral, roasted nuts, and spice. On the palate this is an elegant, light creamy wine that dissolves to a long, juicy, lingering spice finish. Bottled in February 2021, the wine was bottle-aged for an additional six months before releasing.

Alcohol by Volume: 14.2% • TA: 6.4 g/L • pH: 3.32 • RS: 0.62 g/L (dry) • 100% Chardonnay • 100% Malolactic

Oak Breakdown - 100% oak aged for a total of 12 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.

Vineyard - 100% Les Pierres.

Blocks - 51% D, 45% E East, 4% Other.



SONOMA-CUTRER®

Please enjoy our wines responsibly.

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