



SONOMA COAST VINTAGE 2020 • SONOMA COAST 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. Fortunately, our vineyards were not close enough to be impacted.

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 with our harvest finishing on September 30th. 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 ESTATE VINEYARDS

The Sonoma Coast appellation features diverse soil types and growing conditions perfect for producing exceptional Chardonnay. Our Sonoma Coast cuvée is made from select lots representing the finest vineyards this appellation has to offer. For this vintage, the blend contains fruit from four of our estate vineyards and a small group of carefully selected growers. These sites are dramatically affected by the cool afternoon Pacific breezes, fog, soil and diurnal temperature variations.

ON THE WINE

This wine is a classic, elegantly structured Chardonnay. Grapes were harvested starting in the early mornings and then cooled down to 50°-55°F 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 were a mixture of new and one-year-old through neutral oak.

Our Sonoma Coast Chardonnay is a beautiful pale, medium straw color. On the nose, you are enveloped with stone fruit aromas of white peach and apricot along with vanilla laced oak spice, toasted nuts, light caramel and subtle notes of cinnamon, clove, and an underlying light floral note. The creamy richness of this medium-bodied wine boasts flavors of ripe pear and peach. This is an elegantly structured Chardonnay that offers a lot of finesse and a focused balance from start to finish. You will find Sonoma-Cutrer's signature vibrant acidity well-balanced with nice length that rounds out to a pleasant, lingering finish of barrel spice.

Alcohol by Volume: 13.8% • TA: 6.1g/L • pH: 3.4 • RS: 2.2 g/L (dry) • 100% Chardonnay • 100% Malolactic Fermentation - 80% Oak, 20% Tank
Oak aged for a total of 8 months - 17% New, 14% 1 yr., 18% 2 yr., 18% 3 yr., 33% neutral
Vineyard Breakdown - Vine Hill 18%, Les Pierres 6%, Cutrer 5%, Shiloh 3%, Kent 2%, Other 66%



SONOMA-CUTRER®

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