

Sonoma Coast Chardonnay

Vintage 2013 • Sonoma Coast Chardonnay

OBSERVATIONS ON A VINTAGE

The 2013 growing season was one of the more moderate in several years. A fairly dry spring brought on bud break a couple of weeks earlier than usual and set the early pattern through flowering, set, veraison and finally harvest. The weather was absolutely perfect throughout the summer with just the right amount of fog influence.

Harvest started a couple of weeks early, beginning on August 28th. The great weather continued and a steady fruit intake peaked during the week of September 23rd with almost a one-third of the harvest coming in over a six day period. This represented an all-time single week tonnage record for Sonoma-Cutrer. The winery team took it all in stride with the process running at a fast and smooth pace. The harvest lasted a total of five weeks with the last fruit trickling in on October 7th. This was the second consecutive year of an above average harvest that led to another great vintage.

ON THE VINEYARD

The broad Sonoma Coast appellation features diverse soil types and growing conditions perfect for producing exceptional Chardonnay. The Sonoma Coast blend is made from select lots representing the finest vineyards this appellation has to offer. For this vintage, the blend also contains fruit from five of our six vineyards: Vine Hill Vineyard whose quickly-draining sandy soils produce smaller berries, lower yields and add concentrated flavors in the wine; Cutrer Vineyard, whose sandy loam soil and cooling fogs contribute tropical fruit notes and a rich, yellow-gold color to the blend; Owsley Vineyard, our coolest vineyard due to its close proximity to the Pacific Ocean, which creates a unique concentration and character in the Chardonnay; Shiloh Vineyard, whose warmer climate produces a riper, more full-bodied Chardonnay; and Kent Vineyard with its gravelly clay soils along with morning and afternoon fog from the Pacific that slows the ripening process and creates a longer maturation time for the grapes.

ON THE WINE

This wine has all the elements of a classic Chardonnay. Grapes were hand-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 85% French oak barrels and 15% stainless steel for fermentation. The wine was aged sur-lies for eight months in French oak. Barrels were mixture of new, one to three year-old and neutral oak.

Fruit aromas of Golden Delicious apple, Bosc pear and white peach are accented with oak spice, a hint of vanilla, toasted nuts, a light floral note and a touch of butterscotch. This wine has the signature Sonoma-Cutrer balance between elegance and richness for a medium-bodied, mouth-filling wine. The creamy richness is balanced with a bright acidity and highlighted with flavors of apple, pear and lemon zest. There is a long finish highlighted with notes of toasted almonds and barrel spice.



Alcohol 13.9%
TA: 5.7 gms/L
pH: 3.42
RS: 1.3 gms/L
100% Chardonnay
100% Malolactic Fermentation
Oak aged for 8 months

SONOMA-CUTRER
VINEYARDS

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