

SONOMA-CUTRER RUSSIAN RIVER VALLEY PINOT NOIR

Vintage 2013 • Russian River Valley Pinot Noir

OBSERVATIONS ON A NEW 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. The Pinot harvest started a week early, beginning on August 28th in our Vine Hill Ranch. The great weather continued and a steady stream of fruit rolled into the winery during the next four and half weeks, with the last of the fruit coming in from the Owsley Ranch on September 28th. The combination of slightly higher yields, the perfect weather, and our artisanal approach to winemaking created elegant wine in the classic Russian River Valley style.

OUR PINOT NOIR VINEYARDS

Our Owsley and Vine Hill vineyards in the Russian River Valley provided all the Pinot Noir for this vintage. The Owsley Vineyard, with its dramatic temperature changes from warm days to cool, foggy nights, creates concentrated and complex flavors in the grapes. Vine Hill Vineyard, with its more than 400-foot elevation change, 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 that limit excessive vine growth, the vineyards provide a beautiful variety of elegant fruit. It is from this fruit that we craft our Sonoma-Cutrer Russian River Valley Pinot Noir.

ON THE WINE

Grapes are picked by hand early each morning into small bins and hand-sorted before a gentle destemming. During the four-day cold soak and the eight- to twelve-day fermentation, the wine is punched down by hand in small, open-top fermenters. When we deem the moment has arrived, the wine is gently pressed using a basket press and gravity-racked into the barrels. We've aged our Pinot Noir in a regimen of one-third each of new, once-used and twice-used French oak. After resting for 10 months, the final blend is assembled and prepared for bottling. It is then allowed to evolve for an additional six months in the bottle.

This vintage of our Pinot Noir expresses classic Russian River elegance and sensuous red fruits. The first impression starts in the nose with deep, dark fruit aromas of blackberry, dark raspberry, and black cherries, followed by an earthy, forest floor complexity and accented with hints of cola, tobacco, licorice, and baking spices. Classic red fruit flavors of Bing cherry and wild strawberry greet the palate, followed by barrel spice and dark chocolate. This wine is round, silky, and elegant with a juicy mid-palate and a wonderful long finish, expressing all the hallmarks and elegance of a great Russian River Valley Pinot Noir.



Alcohol: 14.2% • TA: 5.53 gms/L
pH: 3.6 • RS: 0.3 gms/L
100% Pinot Noir
Vineyards this Vintage:
Vine Hill (45%), Owsley (55%)

SONOMA-CUTRER
VINEYARDS

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