



## THE CUTRER

VINTAGE 2016 • RUSSIAN RIVER VALLEY CHARDONNAY • ESTATE BOTTLED

### OBSERVATIONS ON A VINTAGE

Although 2016 saw seasonal rainfall closer to average, California officially marked its fifth year of continued drought. As in year's past, we used deficit irrigation concepts and soil and plant moisture data to carefully manage our water resources.

This year brought another classic California spring and summer without any weather extremes and, throughout most of the growing season, we paced about two weeks earlier than our average. Fog and cooler conditions returned in August slowing the pace of ripening closer to a normal harvest start.

Throughout September, the weather was picture perfect. Like clockwork, each weekend brought a small warm push followed by cooling during the week. The weather variations gave us a steady stream of perfectly ripe fruit over the course of the total six-week harvest. With the long hang time, the fruit developed beautiful depth of flavors and held its bright, natural acidity. The last of the fruit arrived at our Chardonnay winery on October 7th.

### ON THE VINEYARD

Located in the heart of the famous Russian River Valley, the Cutrer Vineyard soil rests on an ancient seabed that retains heat throughout the day and into the early evening, radiating that heat up to the closely spaced vines. The Cutrer Vineyard is multi-faceted, with microclimates throughout the vineyard. The soil characteristics, varied rootstocks, and diverse clones interact with the climate to create different nuances in each block of the vineyard, giving the winemakers a virtual spice rack of flavors to create our wines.

### ON THE WINE

Grapes were hand-harvested at night into shallow bins and then cooled down to preserve the fruit's fresh flavors and natural acidity. Grapes were whole-cluster pressed and the cool, golden-green, free-run juice settled naturally for a few days before heading to French oak barrels for fermentation. The Cutrer is 100% barrel-fermented and aged five months sur-lies. Barrels were stirred and topped weekly. After aging in the newer French oak barrels for five months, the wine was blended in tank and then racked into three-year-old French oak barrels for another eight months of maturation. The wine was then bottled and allowed to bottle-age for a minimum of 3 months prior to release.

This is a richly complex vintage of The Cutrer. On the nose, you are greeted with integrated oak notes of caramel, pie crust, barrel spices, ripe peach, nectarine, nougat and brown sugar. The mouthfeel is nicely focused showing a lovely mid-palate creaminess, bright acidity and a long, rich flavorful finish. Flavors of warm pie crust and baked apple are accented with touches of nut, light vanilla and baking spice. Each of Sonoma-Cutrer's Chardonnays is unique in their flavor characteristics. The Cutrer appeals to wine lovers who enjoy a creamier, rounder Chardonnay with more oak influence.

Alcohol 14.2% • TA: 6.3 gms/L • pH: 3.38 • RS: .32 gms/L (dry) • 100% Chardonnay • 100% Malolactic  
100% oak aged for a total of 13 months. Five months sur-lies in 25% new and 75% one-year-old oak and then an additional eight months in three-year-old oak.



**SONOMA-CUTRER®**

**Please enjoy our wines responsibly.**

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