



LES PIERRES

VINTAGE 2021 • SONOMA COAST CHARDONNAY • ESTATE BOTTLED

OBSERVATIONS ON A NEW VINTAGE

And here we go again! With only a third of our normal rainfall and a fairly dry spring, California continues to be in the throes of an historic drought. As in other drought years, careful monitoring of the vine needs, and soil moisture got us through a difficult season. A huge benefit was a perfect spring/summer season with no weather extremes. This was followed by a typical cool down the first half of August and then perfect ripening weather throughout the entire harvest.

We started about a week later than normal with grapes from Les Pierres on Sept 1st. Conditions remained perfect all the way through harvest and we completed picking at Les Pierres two weeks later on Sept. 14th. Once again, the fruit was just perfect with beautiful flavors & balance.

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 December 2022, the wine was bottle-aged for an additional six months before releasing.

Les Pierres' beautiful, pale straw color catches the light as you pour it into your glass. As we would expect, this vintage offers classic aromas of lemon zest, wet stone, key lime pie, citrus blossom and bright, lemon curd. A beautifully balanced mouthfeel combines with Sonoma-Cutrer's signature citrus-laced acidity that gives the wine its sleek, focused palate structure with a nice oak integration from the 12 months spent in French oak barrels. Flavor notes of lime, mineral, roasted nuts, and sweet spices dissolve into the light, creamy palate. The medium-plus finish is satisfyingly long and a perfect seafood pairing wine. Try it with ceviche, halibut and sushi.

Alcohol by Vol 14.2% • TA: 5.7g/L • pH: 3.30 • RS: 1.10g/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: 53% FSG, 23% CNW, 14% H North, 7% FSC, 2% B North, 1% Other



SONOMA-CUTRER®

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