

2024 SONOMA-CUTRER SONOMA COAST CHARDONNAY

Key Accolades

v23 91 Pts., *JamesSuckling.com*. v23 90 Pts., Decanter

Tasting Notes

This wine shows a rich medium straw color with aromas of stone fruit, apple blossom, honeydew, tropical papaya, and subtle oak spice with hints of caramel and almond brioche. The palate delivers ripe pear, golden apple, and a touch of allspice, balanced by bright acidity, a soft mid-palate, and a lingering barrel-spice finish.

Production & Technical Data

SRP: \$30

VARIETAL COMPOSITION

100% Chardonnay

SUB-APPELLATIONS

100% Sonoma Coast

AGING & OAK:

Oak aged for 8 months – 20% new, 80% neutral oak |
100% malolactic 75% oak, 25% tank

INAUGURAL VINTAGE
2005

ALCOHOL
14.1%

pH
3.5

TA
6.0 g/L

FORMATS AVAILABLE
375 mL, 750 mL

UPC
769611 45444 1

