



# Les Pierres

VINTAGE 2023 · SONOMA COAST · SINGLE VINEYARD · CHARDONNAY

The Les Pierres Vineyard rests on a gravelly clay loam riverbed, rich with cobbled stones that impart a mineral essence to the grapes. The rocks absorb sunlight, releasing heat to the vines, while cool fog moderates the warm Sonoma Valley temperatures. This creates a long growing season, allowing the fruit to fully ripen.

## VINTAGE OBSERVATIONS

The 2023 harvest for Sonoma-Cutrer, starting later than usual, and benefited from record winter rains that revitalized the soils and promoted healthy vine growth. Cooler spring and summer temperatures allowed for gradual grape development and extended ripening, ensuring optimal maturity. As October brought warm, dry weather, the grapes reached perfect ripeness. This combination of ample water, cool growing conditions, and a warm finish resulted in a 2023 vintage with exceptional balance, complexity, and depth of flavor.

## WINEMAKING PROCESS

Each vintage of Les Pierres reflects our Grand Cru approach. Hand-harvested grapes are kept cool to preserve fresh flavors and acidity. After hand-sorting, they are whole-cluster pressed to avoid bitter tannins. The free-run juice naturally settles for 24 hours, then is racked and yeasted before fermenting in French oak barrels. The wine is barrel-fermented on the lees in one-year-old oak for five months, then blended and aged in three-year-old oak. Bottled in December 2024, it was aged an additional six months before release.

## TASTING NOTES

Pale straw in color, this Les Pierres Chardonnay opens with vivid aromas of lemon zest, wet stone, key lime pie, white blossom, and light cedar oak, touched by warm pie crust. The palate is bright and juicy, showing lemon curd, lime, and mineral, layered with toasted nuts, tamarind, and sweet oak spice.

**COMPOSITION:** 100% CHARDONNAY

**FERMENTATION:** 100% MALOLACTIC, 100% OAK

**BARREL AGING:** AGED FOR 14 MONTHS IN FRENCH OAK

**ALCOHOL:** 14.2% · **TOTAL ACIDITY:** 5.9 G/L · **PH:** 3.30

**ADDITIONAL NOTES:** ONLY 1 YEAR OLD FRENCH BARRELS ARE USED FOR THIS WINE TO LET THE FRUIT SHINE.

