



Russian River Ranches

VINTAGE 2023 · SONOMA COAST · CHARDONNAY

The Russian River Ranches Chardonnay is a cuvée crafted from distinct vineyard lots in the Sonoma Coast appellation, each contributing unique characteristics to the wine. Rich and fruit-forward, it features notes of Bosc pear and Honeycrisp apple, balanced by crisp acidity and subtle barrel spice.

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

For this vintage, the blend contains fruit from our six estate vineyards & a small group of selected growers. Grapes were harvested in the early mornings and cooled down to preserve the fruit's fresh flavors and natural acidity. After hand-sorting, the grapes were whole-cluster pressed. The golden-green, free-run juice was then settled in tanks for a few days before heading to oak barrels and stainless steel for fermentation. The wine was then aged sur-lies in French oak barrels that were a mixture of new and one-year-old through neutral oak.

TASTING NOTES

With beautiful pale straw color and a slight green hue, this Chardonnay greets you with vibrant aromas of Meyer lemon, green apple and bright white pear, accented by a delicate mineral touch, white flowers and toasted almonds. The citrus acidity rounds out to a long, velvety texture, with lingering notes of pineapple and Bosc pear.

COMPOSITION: 100% CHARDONNAY

FERMENTATION: 100% MALOLACTIC, 75% OAK, 25% TANK

BARREL AGING: AGED FOR 9 MONTHS IN FRENCH OAK, 14% NEW

KEY COOPERS: REMOND, ROUSSEAU, TW BOSWELL

ALCOHOL: 13.8% · **TOTAL ACIDITY:** 5.6 G/L · **PH:** 3.50

