



Sonoma Coast

VINTAGE 2024 · SONOMA COUNTY · CHARDONNAY

The Sonoma Coast appellation offers diverse soils and ideal growing conditions for exceptional Chardonnay. Our cuvée blends select lots from four estate vineyards and top growers. These sites benefit from cool Pacific breezes, fog and temperature variations, enhancing the wine's character.

VINTAGE OBSERVATIONS

The 2024 growing season began with a cool winter, initially sparking concerns of a delayed harvest. However, the season unfolded beautifully, with moderate summer heat and cool nights creating ideal conditions for ripening while preserving Sonoma-Cutrer's signature acidity. A brief heat spike in late September gave the cooler-climate vineyards the perfect boost to reach peak flavor. Each vineyard milestone was met seamlessly, resulting in an outstanding growing season. The exceptional quality of the fruit promises remarkable wine from this vintage.

WINEMAKING PROCESS

Grapes were hand-harvested in the cool early mornings to preserve their fresh flavors and natural acidity. After careful hand sorting, the grapes were whole cluster pressed to avoid extracting bitter tannins from the skins and seeds. The cool, golden-green free-run juice was allowed to settle naturally in tanks for a few days before being transferred to a mix of French oak barrels and stainless steel for fermentation. The wine was then aged sur-lies in a combination of new, one-year and neutral French oak, enhancing its complexity and texture.

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.

COMPOSITION: 100% CHARDONNAY

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

BARREL AGING: AGED FOR 8 MONTHS IN FRENCH OAK, 20% NEW

RESIDUAL SUGAR: 2.4 G/L

KEY COOPERS: REMOND, ROUSSEAU, TW BOSWELL

ALCOHOL: 14.1% · **TOTAL ACIDITY:** 6.0 G/L · **PH:** 3.50

