



## LES PIERRES

VINTAGE 2015 • SONOMA COAST CHARDONNAY • ESTATE BOTTLED

### OBSERVATIONS ON A NEW VINTAGE

The 2015 growing season was again incredibly dry and a continuation of the California drought for a record fourth year. Using deficit irrigation concepts and careful soil and plant moisture data, we came through the season without water shortages.

Throughout most of the growing season, we paced about two weeks earlier than our average including another classic California spring and summer without any weather extremes. Our Chardonnay harvest began a week earlier than normal on August 17<sup>th</sup>. The following two and a half weeks saw the return of fog and cooler weather moderating the ripening and pace of harvest. The delay in ripening allowed for additional hang time on the vine and the fruit to develop beautiful flavors with bright natural acidity.

### 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. They are then cooled down 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 raked 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 and the individual block components are then blended to create the cuvée and placed in three-year-old oak for additional aging. This vintage was bottled in December 2016 and bottle-aged for twelve months before releasing.

Les Pierres is a beautiful, pale straw color with a slightly green hue. This particular vintage is richly aromatic with bright citrus of lemon curd and Meyer lemon highlighted by peach, baking spice with just a hint of cedar and Les Pierres' classic chalk and slate minerality. Sunny citrus flavors, melon and lime are well integrated with the oak and complemented with flavors of roasted nuts, spice, and mineral notes. The wine has a beautifully balanced mouthfeel with Sonoma-Cutrer's signature citrus-laced acidity and a long, juicy barrel spice finish that lingers on the palate.



Alcohol 14.2% • TA: 5.9 gms/L • pH: 3.24 • RS: 0.34 gms/L (dry) • 100% Chardonnay • 100% Malolactic  
Oak Breakdown — 100% oak aged for a total of 13 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 eight months

# SONOMA=CUTRER®

Please enjoy our wines responsibly.

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