



LES PIERRES

VINTAGE 2020 • SONOMA COAST CHARDONNAY • ESTATE BOTTLED

OBSERVATIONS ON A NEW VINTAGE

Just when we thought a harvest could not get any more challenging – along comes 2020! The year started off with an emerging drought, then in March, Covid hit, forcing us to rethink how we would continue to operate while keeping our employees safe. About the time we were getting used to our new ways of working and gearing up for harvest, August rolls in bringing with it a heat wave, freak dry lightning storms and raging wildfires. Fortunately, our vineyards were not close enough to be impacted.

Amid much uncertainty, we began our Chardonnay harvest on August 24th with fruit from Les Pierres. The combination of the warm weather & incredibly low yields saw us complete Les Pierres picking in a record six days with the fruit having impeccable flavor & balance.

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. While fruit awaits sorting, grapes are kept cool 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 racked 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. Individual block components are then blended to create the cuvée and placed in three-year-old oak for additional aging. Bottled in February 2021, the wine was bottle-aged for an additional fifteen months before releasing.

The beautiful, pale straw color of the wine catches the light as it is poured into your glass. This vintage offers the classic aromas of Les Pierres with lemon zest, wet stone, key lime pie, citrus blossom and bright, lemon curd rising to top. The beautifully balanced mouthfeel combines with Sonoma-Cutrer's signature citrus-laced acidity that showcases a nice oak integration from the 12 months spent in French oak barrels. Flavors of melon, lime, mineral, roasted nuts, and sweet spices meld into the light, creamy palate. The finish is satisfying, long and juicy with lingering barrel spice making it a perfect seafood pairing wine.

Alcohol by Vol 14.2% • TA: 6.6 g/L • pH: 3.20 • RS: 1.40g/L (dry) • 100% Chardonnay • 100% Malolactic

Oak Breakdown - 100% oak aged for a total of 12 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 seven months.

Vineyard: 100% Les Pierres. Blocks: 76% E East, 18% B South, 4% B North, 2% Other



SONOMA-CUTRER®

Please enjoy our wines responsibly.

©2023 Sonoma-Cutrer Vineyards®, Windsor, Sonoma County, California, USA
www.sonomacutrer.com