

Chardonnay The Cutrer



Origin

Country	USA
Wine Region	California State, Russian River Valley
Winery	Sonoma-Cutrer

Technical Data

Grape Varieties	Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification

The grapes are hand-harvested at night into shallow bins and then cooled down to preserve the fruit's fresh flavors and natural acidity. Then they are whole-cluster pressed and the cool, golden-green, free-run juice settles naturally for a few days before heading to French oak barrels for fermentation.

Ageing

100% barrel-fermented and aged 7 months sur-lies with regular stirring. Then the wine is blended in tank and racked into three-year-old French oak barrels for an additional 5 months of maturation. The wine is then blended in tank again and put back in three-year-old barrels for another 10 months before bottling.

Description

In Brief

The Cutrer vineyard soil rests on an ancient seabed that retains heat throughout the day and into the early evening, radiating that heat up to the closely spaced vines. This vineyard is multi-faceted, with microclimates throughout. The soil characteristics, varied rootstocks, and diverse clones interact with the climate to create different nuances in each block of the vineyard, giving the winemakers a virtual spice rack of flavors to work with.

Tasting notes

A beautiful pale straw color. The aroma is richly layered, offering integrated notes of caramelized nuts, caramel, pie crust, ripe pear, praline, and brown sugar. Opulent flavors of baked apple and pear, toasted oak, roasted nuts and baking spice come together in perfect harmony. On the palate, the mouthfeel is intense and velvety, with bright acidity and a long, creamy finish.

Food Pairing

Amazing on its own. Great with roasted chicken, mushroom dishes, or pasta with white sauces. Try it even with light desserts.

Notes

