



OWSLEY PINOT NOIR

VINTAGE 2022 • RUSSIAN RIVER VALLEY • ESTATE BOTTLED

OBSERVATIONS ON A NEW VINTAGE

Despite the optimism that followed last fall's promising season, the first three months of the year turned out to be the driest on record. Even with some substantial spring rain, California remains in its third year of what is now referred to as a mega-drought, impacting much of the western United States.

As in previous drought years, careful monitoring of vine needs and soil moisture helped us navigate a challenging season. Fortunately, we were blessed with a perfect spring and summer, free of extreme weather, followed by a beautiful August and the welcome return of the fog.

OUR OWSLEY ESTATE VINEYARD

One of our six estate vineyards, Owsley is known for its dramatic temperature changes from warm days to cool, foggy nights. The closest of our vineyards to the Pacific Ocean, the fruit grown here is highly influenced by the cold fog coming through the Bloomfield Gap. The constant fluctuating temperatures create concentrated and complex flavors in the grapes. This ninety-acre vineyard is Goldridge sandy loam soil planted with both Chardonnay and Pinot Noir. Ten unique blocks of fruit are dedicated to our Pinot Noir.

ON THE WINE

Grapes were hand-picked at night under lights and transported to our separate Pinot Noir facility that we have affectionately nicknamed the Pinot Barn. Fruit was hand-sorted before a gentle destemming. At the winery the fruit was cold soaked, punched down and fermented in small open top stainless-steel tanks. After fermentation, the individual block components were barrel aged in 100% French oak. Aging for this Pinot Noir is a regimen of one-third each of new, one-year and two-year old barrels. After maturing for fourteen months, the final blend was assembled and bottled. The wine was then allowed to rest and evolve for six months in the bottle.

This Pinot Noir enchants with an aromatic bouquet of blackberry, mocha and cherry, interwoven with notes of chocolate-covered orange peels, cola, black licorice and a hint of forest floor. On the palate, rich flavors of clove and black cherry are complemented by a juicy core, revealing a robust structure. The wine concludes with a velvety finish, leaving lingering impressions of mocha and ripe fruit. It offers a complex and luxurious experience, showcasing the depth and elegance of its terroir.

Alcohol 14.3% • TA: 6.2 gms/L • pH: 3.52 • 100% Pinot Noir
Vineyard Designation: Owsley
Fermentation: 100% Stainless steel tank
French oak aged for a total of 14 months - 33% New, 33% 1 yr, 33% 2 yr



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