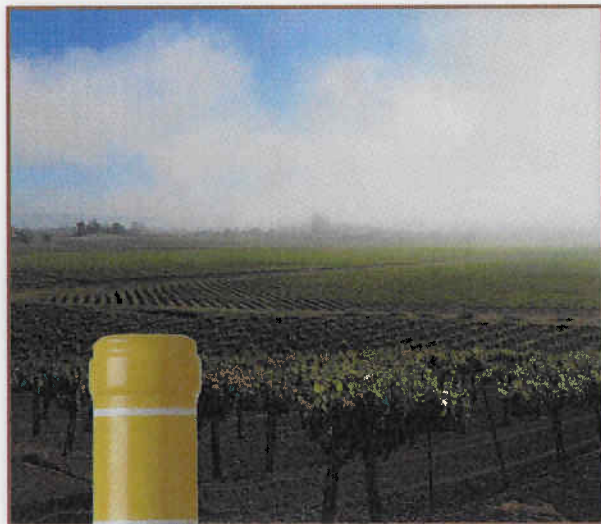


Russian River Ranches

VINTAGE 2007 • SONOMA COAST • ESTATE BOTTLED CHARDONNAY



OBSERVATIONS ON A NEW VINTAGE FROM WINEMAKER TERRY ADAMS

We found a bit less fruit on the vine during this harvest, no surprise, really, after fairly large yields in the two previous years. An extremely dry year, common lately, also featured cooler temperatures throughout the growing season. An August heat spike pushed early ripening vineyards forward, but a mild September allowed grapes to remain longer on the vine, developing the kind of intense fruit flavors that form the basis for everything we do.

OUR ESTATE VINEYARDS

Russian River Ranches is a cuvée of distinct vineyard lots, each contributing its own personality. Vine Hill features fine, sandy clay loam soil and the 400 acres here were once a beloved horse farm. Gently rolling hills face southwest and the slight elevation and moderate temperatures are perfect for Chardonnay. The younger Owsley Ranch stands closest to the

Pacific Ocean and is influenced by cooling fog pushing each day through the Bloomfield Gap. At Shiloh, in the Mayacamas Range just east of the winery, the soils reflect the ancient seabed and volcanic ash that changed our Sonoma County geography eons ago. The Kent Vineyard roots its vines in clay, hard upon an old river bed called the Woolsey Bench. Morning and evening fog both cool the vines and allow for extended maturation. And the Cutrer vineyard, in the heart of the Russian River, finds vines struggling through soils marked by the eruptions of Mt. St. Helena. A mixture of clones and rootstocks matched by three decades of experience in small vineyard blocks assures that our final assemblage of flavors results in a Chardonnay that remains among the most coveted in each and every vintage.

TASTE ALONG WITH TERRY ADAMS

"Fresh, intense aromas with floral highlights of acacia blossoms move quickly to more traditional Chardonnay aromas of pear, peach, and apple. Tropical notes of guava and toasted coconut are joined by hints of lemongrass and vanilla. The wine is beautifully balanced, delicate yet rich and creamy with well integrated oak. The many pleasures offered by blending our Russian River vineyards brings classic lemon-lime flavors with a slight hint of honey and butter mid-palate. A touch of crème fresh enhances our fruit-forward style, with mineral notes in a distinctive lingering finish. The wine is aged in French oak, with 30% in new barrels, and the balance in a mix of one to three-year old barrels. It's a winemaker's dream to blend this cuvee, but for you, it's a dream come true. Enjoy!"

100% Chardonnay, aged in French Oak
Alcohol 14.2% • TA .67gms/100ml
pH 3.25 • RS .09, dry

\$21.99 btl

Sonoma—Cutrer.® Please Enjoy Our Wines Responsibly.

SONOMA—CUTRER

Experience Sonoma—Cutrer on the web at www.sonomacutrer.com
© Sonoma—Cutrer Vineyards, Windsor, Sonoma County, California