



2010 Vintage Spring Release Letter

New Home

We are excited to announce that Kutch Wines will have a new home for the 2012 harvest! We will be sharing a 20k square foot space with a colleague just south of the square in Sonoma. We are looking forward to filling our new basket press, stainless steel and wooden fermenters, and temperature controlled barrel room. The design of the new facility will allow us to use only gravity flow to make the wine; from grape to bottle no mechanical pumps will be used. We look forward to welcoming you to our new home later this year!

2010 Sonoma Coast: The Season

Winemaking is really all about the weather. We can talk about barrel selection and gentle cellar practices but ultimately, the wine is what Mother Nature gives us.

In 2010, she gave us challenges. Northern California experienced record-breaking low temperatures in the spring, coupled with early season rains, which resulted in late bud-break. Buckets of rain in May, twice the historic average, left flowering vines susceptible to shatter, a condition that reduces the crop and can result in inconsistent berry size. Cool weather persisted throughout the summer, with meteorologists reporting the second coldest July in Sonoma over the past 50 years!

The cool, moist weather triggered bountiful canopy growth, creating the perfect conditions for mildew and botrytis. To combat these constant threats, we dropped crop and in some vineyards pulled leaves, opening up the canopy for sun exposure, better airflow and to make fungicide sprays more effective.

And then everything changed. The heat arrived on August 23rd. Temperatures pushed first into the high 90s and then cracked 100 for several days, breaking records around Northern California. Many grapes were sunburned or just withered in the heat. Some clusters were literally cooked. This necessitated



THE TRUE SONOMA COAST

multiple passes through the rows for crew to drop both burnt and under-ripe grapes. While the level of damage varied from region to region, in some vineyards we source fruit from we saw an incredible 30% drop in yields. As we usually buy our Pinot Noir fruit by the acre, our costs skyrocketed!

The warm weather continued into September and the threat of rain returned. We picked 70% of our grapes in 3 days, from September 27TH to the 29TH. Once in the cellar, we treated the fruit as carefully as always. While the grapes had fully developed flavors with high acidity and low sugars, not all of the seeds were completely ripe brown. We chose gentle extraction techniques to avoid incorporating any bitter tannin from green seeds into the fermentations.

The Wines

As a result of these distinctive growing conditions, the 2010 wines tend to be medium-bodied with elegant aromatics, rather than brawny textures with dark brambly fruit.

2010 Sonoma Coast, Pinot Noir (13.9% Alc.): The nose expresses the Sonoma Coast with its tea leaf, pomegranate and blackberry notes. Rich, but not overpowering on the palate with a medium frame and lively acidity. A very balanced wine which should age effortlessly for the next 3-7 years.

2010 Savoy Vineyard, Anderson Valley, Pinot Noir (13.45% Alc.): Like the Sonoma Coast this comes across as medium in weight but with more of an expressive perfume character on the nose. Cranberry notes dance on top of clean integrated acidity which buffers the wine together. The wine was aged for the full élevage in 100% neutral (used) French oak to maintain its elegant beauty and purity. Drink from 4-10 years.

2010 Falstaff, Sonoma Coast, Pinot Noir (13.25% Alc): This wine will be released to you in the Fall.

2010 McDougall Ranch, Sonoma Coast, Pinot Noir (13.85% Alc): This wine will be released to you in the Fall.

Please allow all wines to rest for a few months after delivery to resolve the shock from shipping and bottling.

Thank you for your continued interest and support.



Jamie Kutch