



## 2016 Spring Release Letter

*“Wine makes every meal an occasion, every table more elegant, every day more civilized”. ~ Andre Simon*

These 2014 wines mark our 10<sup>th</sup> release, and we couldn't be more proud. So much has changed in ten years, and none of it could have been done without the support of so many of you. So thank you so very much!

2014 marked a year when we moved into the Santa Cruz Mountains and tried our hand at some Chardonnay. As I write this newsletter, we are preparing to bottle the Chardonnay in February of 2016 for release in the fall.

In terms of Pinot Noir, overall we are extremely pleased with the resulting wines. We were blessed with great yields. Our picking decisions weren't rushed nor compressed due to warm and dry weather. We picked over a three week period, on average about one week ahead of 2013. An early and long warm season allowed for picking at the optimum time with great flavor maturity and moderate sugars. High natural acid has the wines chiseled with a great sense of energy. The dry conditions were ideal for whole cluster fermentation. As usual, we fermented 100% of our single vineyards wines with the stems included but held back 40% of the stems for our Sonoma Coast wine due to a late irrigation decision in one of our vineyards, which turned out to be the right call. That wine drinks beautifully out of the gate, while the single vineyards can and will benefit from ageing if desired.

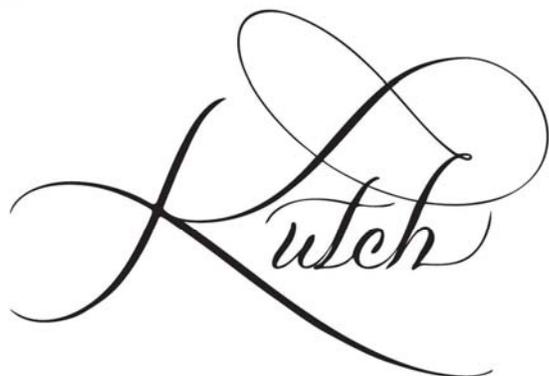
### **Our vineyards were harvested in the following order:**

- August 19     *McDougall Ranch, Sonoma Coast*
- August 21     *Campbell Ranch, Sonoma Coast (blend)*
- September 1     *Sonoma Stage, Sonoma Coast (blend)*
- September 3     *Bohan Vineyard, Sonoma Coast*
- September 10     *Falstaff, Sonoma Coast*

Please try and be patient and allow the wines to recover from both bottling and shipping before opening. They will provide more enjoyment with age. If you are anxious, be sure to provide the wine plenty of oxygen by decanting and allowing the wine to breath.

Tastings available by appointment  
To inquire, please email [tastings@kutchwines.com](mailto:tastings@kutchwines.com)

2014



SONOMA COAST

Sonoma Coast

PINOT NOIR

## 2014 Sonoma Coast

*Pinot Noir*

Our Sonoma Coast appellation wine is comprised of two distinct vineyards. **Campbell Ranch** represents the extreme northwestern edge of the appellation in the remote coastal mountain range near the town of Annapolis. The vineyard sits perched at 775 feet elevation, above the coastal fog and receives maximum photosynthesis. **Sonoma Stage** is frigid and planted on the southeast tip of the AVA amongst the funneled winds of the San Pablo Bay in Adobe clay soils. The mix of soil types, exposures and climates create an alluring wine of length, focus and tension.

### Winemaker Brief

40% de-stemmed 60% whole cluster, native yeast & native malolactic fermentation, aged for 12 months in 100% neutral oak without racking, 12.9% alc., unfiltered & unfiltered, Goldridge & Adobe Clay soils, pick-date 08/21/14 & 09/01/14

**\$39 per bottle**

2014



BOHAN VINEYARD

Sonoma Coast

PINOT NOIR

## 2014 Bohan Vineyard

*Sonoma Coast, Pinot Noir*

### Tasting Note by Antonio Galloni, Vinous

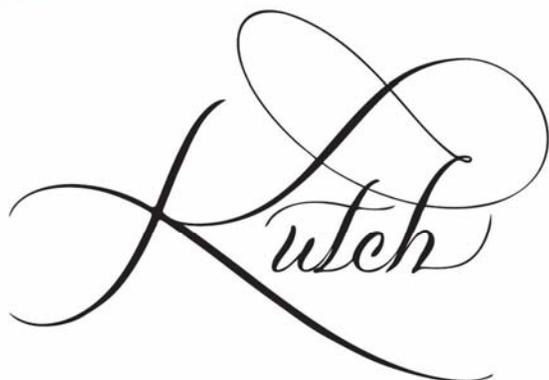
**(92-94) Points:** Kutch's 2014 Pinot Noir Bohan Vineyard bursts from the glass with intense dark red and purplish fruit. This site seems to give Pinots with broad-structured frames, so picking a little riper, as Kutch did here, seems to be the right choice. The creamy, textured finish is simply impossible to resist. The 2014 has great depth.

### Winemaker Brief

100% whole cluster, native yeast & native malolactic fermentation, aged for 12 months in 100% neutral oak without racking, 13.5% alc., unfiltered & unfiltered, sandstone soils, pick-date 09/03/14

**\$49 per bottle**

2014



FALSTAFF VINEYARD

Sonoma Coast

PINOT NOIR

## 2014 Falstaff Vineyard Sonoma Coast Pinot Noir

Far and away our most marginal site, Falstaff sits on a ridge west of the Sebastopol Hills fully exposed to cool ocean breezes and dense coastal fog. The moderate growing season and shallow Goldridge soils culminate to create a wine of understated elegance and transparent terroir.

### ***Tasting Note by Antonio Galloni, Vinous***

**(92-94) Points:** The 2014 Pinot Noir Falstaff Vineyard is superb today. The flavors are bright, precise and nuanced, but there is more depth and richness than in the 2013. Amazingly, the whole clusters are much more integrated in 2014 than in 2013. Bright cranberry, pomegranate, wild flowers, sage, quinine, mint and cinnamon add pop on the finish. An exotic, eccentric beauty, the 2014 is shaping up to be a real gem. This is pure class.

### **Winemaker Brief**

100% whole cluster, native yeast & native malolactic fermentation, aged for 12 months in 100% neutral French oak without racking, 12.9% alc., unfinned & unfiltered, Goldridge soils, pick-date 09/10/14

**\$59 per bottle**

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To inquire, please email [tastings@kutchwines.com](mailto:tastings@kutchwines.com)