

DUTTON *Goldfield*

2016

RUED VINEYARD

CHARDONNAY

RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of
Russian River Valley

VINEYARD

Rued Vineyard

HARVEST DATE

September 13, 2016

ALCOHOL

13.8%

TITRATABLE ACIDITY

6.5 gm/Lit.

PH

3.42

WINEMAKING

100% barrel fermentation,
100% malolactic
fermentation, bottled
unfiltered, stirred lees

BARREL AGING

17 months in French oak
(50% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

404

SUGGESTED RETAIL PRICE

\$55

THE VINEYARD

In 1969 Warren Dutton planted this scenic Chardonnay vineyard on a redwood ringed, east-facing hillside in Green Valley. Originally budded as Old Wente selection, it turns out that over half of the wood he received was a so called “chardonnay musqué” selection, which produce wines of floral, high-toned fruit aromas, and exceptionally rich mouthfeel. The selection has since been propagated across California and is referred to as the “Rued Clone.” Like all of the Wente offshoots, these are not truly “clones” but field selections propagated from preferred vineyard cuttings, rather than a single shoot in a nursery. But the clone is just a small part of the distinction of this magical place. The soil is super sandy Goldridge series, the old vines are dry farmed, impressively healthy, and amazingly consistent, whatever the weather throws at us. The berries are thick skinned and tiny for chard, and produce a wine of solid acidity, unusual minerality, an enticing depth of flavors and tremendous ageability.

WINEMAKING

The exceptional fruit from this old vineyard enables the winemaker to pull out all the stops and still produce a wine of great structure and fruit focus. Rued is 100% barrel fermented, and undergoes full malolactic fermentation. A large portion of the barrels are fermented using native yeast for richness and complexity, while some are inoculated with cultured strains that showcase the floral aromatics of the clone. The blend for this wine was barrel selected in April 2017, blended along with the primary yeast lees, and then sent back to barrel until bottling in April of 2018. For this special wine our signature barrel blend combines the fresh ginger and high-toned spice of Seguin Moreau Premium barrels, the structure and richness imparted by Taransaud, and a touch of Fouquet's ebullience. With the great solidity and concentration of this fruit, long barrel aging elicits a wonderful combination of lushness and complexity in the wine.

THE WINE

The long 2016 season gave our Rued Chardonnay even more effusive aromatics, along with the perfect balance of zesty and creamy that we love in this wine. Exotic lychee, always a hallmark of this wine, leads the nose, underlain with orange blossom, Asian pear compote, a hint of butterscotch, and a side of citrus. The mouth is totally mouth-coating and enveloping yet still light on its feet, with an acid focus in the middle that keeps the wine bright. There's always a phenolic element in this wine that lures in even dedicated red wine only drinkers, showing itself in the dusky tannins that give the wine extra weight. The long, beautiful finish sings with caramel crème brûlée. Lush and forward, this is a wine to drink now with scallop and crab dishes, or fresh creamy cheeses to match the texture and counterpoint the brightness.

Dutton-Goldfield Winery began in a vineyard in 1998, when longtime colleagues and friends Steve Dutton and Dan Goldfield recognized a shared vision between them—to craft wines that express the personalities of their vineyards, and which they'd enjoy drinking at their own dinner tables. Our mission is to produce world-class wines that display the brightness of fruit, complexity, structure and balance that are reflective of our cool coastal home.