

Dutton Ranch Chardonnay
Historic Scores and Ratings

2016

94, *Wine Enthusiast*

“From a deft practitioner of the variety, this delivers bold balanced flavors of Meyer lemon, apricot and pear but remains most memorable... Bright and supple, it's a delicious wine.” *Virginie Boone*

2014

93, *Wine Enthusiast*

2012

90, *Stephen Tanzer*

2010

97, *Wine Enthusiast*

“The cold and fog actually helped this Chardonnay, which achieves a remarkable delicacy and tartness despite the power of its fruit. Really remarkable for the flood of golden mango, Asian pear and Key lime pie richness, which is grounded by a firm minerality. Oak influence and aging on the lees lend the perfect touches of smoky, buttered toast and zesty creaminess to this dry, polished wine.”

2017

92, *Wine Enthusiast*

2015

5 Stars, *Restaurant Wine*

2013

92, *PinotFile*

“Inviting aromas of pear, peach skin, lemon and fresh butter. Richly fruited with flavors of lemon curd, pineapple, green apple, and poached pear. Nicely balanced with complimentary oak treatment, finishing dry with bright acidity. A complete wine of considerable charm.” *Rusty Gaffney*

2011

5 Stars, *Restaurant Wine*

“A Chardonnay with complex aromas/flavors, good balance, and a long finish, tasting of vanilla, pear, honey, butterscotch, creme brulee, pineapple, and grapefruit. One of the best versions yet of this wine”

90, *Burghound*

90, *Wine Spectator*

2009

92, *Connoisseur's Guide*

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2008

92, *Wine Enthusiast*

“Beautiful and likeable for its dryness, crisp minerality, and the sleek, clean mouthfeel. The fruit suggests oak-inspired pears, oranges and citrons. This elegant quaff gets better as it warms in the glass.”

90, *Connoisseur’s Guide*

90, *Wine Spectator*

2006

90, *Wine & Spirits*

“Fresh green pear and pineapple flavors run through this soft, rich wine. It carries its fair share of alcohol, enough to stand up to roast veal.”

2004

94, *Wine Enthusiast*

Editors’ Choice. “...massive in tropical fruit, pear, fig and melon flavors. The result is complex and lush..”

2002

Favorite Chardonnay, *Wall Street Journal*

“Lots of fruit, tightly wound and so nicely balanced with acids that it’s light on its feet. Good with food, with vibrant tastes of grapefruit and pineapple.”

91, *Wine Enthusiast*

2000

Inaugural Vintage

2007

91, *Wine Spectator*

“Well-structured, with rich layers of creamy fig, melon and apricot, gaining depth and complexity on the long finish...”

4 Stars, *Restaurant Wines*

2005

89, *Wine Enthusiast*

2003

91, *Wine Enthusiast*

Editors’ Choice. “Shows great class and finesse with its well-ripened fruit that’s controlled with a clean minerality and high acidity...the finish is ultraclean and citrusy in this complex, dry white wine.”

Gold, *Dallas Morning News Wine Competition*

2001

92, *Wine & Spirits*

The Year’s Best Chardonnays. “Plump and fresh, this needs plenty of time to open and show all its layers of flavor...floral and citrus tones held within.”