

# DUTTON Goldfield

2014

DUTTON RANCH  
CHARDONNAY  
RUSSIAN RIVER VALLEY

**APPELLATION**

Russian River Valley

**VINEYARDS**

Mill Station, Sullivan, Walker Hill, Rued, Morelli Lane, JJJS

**ALCOHOL**

13.8%

**TITRATABLE ACIDITY**

6.4 gm/Lit.

**pH**

3.44

**WINEMAKING**

100% barrel fermentation,  
100% malolactic fermentation,  
lees stirred twice monthly

**BARREL AGING**

Aged 10 months in  
French oak barrels  
(40% new barrels)

**WINEMAKER**

Dan Goldfield

**THE VINEYARDS**

Dutton Ranch farms over eighty unique, separate vineyards located in the coolest areas of the Russian River Valley, primarily in the Green Valley appellation. Dan and Steve select their favorite Dutton Ranch vineyards to craft a wine reflecting our vision of classic Russian River Valley Chardonnay. The vineyards we choose are based on our desire to offer wines with fruit intensity, richness and great acid structure, even after full barrel and malolactic fermentation.

The heart of our benchmark Chardonnay (75% between them) is our old vine (greater than 30 years), old clone vineyards located in the cold heart of Green Valley: Mill Station, Sullivan, Walker Hill and Rued. They contribute a focused citrus backbone, lemon/lime/tropical fruit, and mineral overtones to this offering. Morelli Lane Vineyard, planted to the Hyde clone of Chardonnay, is located high on top of Stoetz Ridge and contributes notes of floral stone fruit to the wine. Our Dijon clone 95 block of JJJS, in the cold Valley by the old Dutton shop, rounds out the wine with its unctuous pear fruit and creamy mouth feel.

**WINEMAKING**

The individual lots are barrel fermented using a combination of indigenous and inoculated yeast strains. They undergo malolactic full fermentation, and the lees are stirred twice monthly through the winter. The blend is assembled, with the primary lees, in early spring, and continues to age in French oak barrels through the summer. We at Dutton-Goldfield choose our barrels to emphasize the fruit and vineyard characteristics of the wine, rather than showcasing the oak itself. We love the ginger/nutmeg overtones of Seguin Moreau, and the buttercream components of Fouquet barrels to compliment the citrus focus of this wine. The wine is bottled in early Fall after approximately ten months in barrel.

**THE WINE**

2014 was another generous growing season in the Russian River Valley, with picture-perfect weather from spring through harvest. We brought in our blocks for the Dutton Ranch Chardonnay over the course of five weeks, from the warmer Morelli Lane site on August 28 to the extremely cool and low-lying Mill Station Vineyard on October 1. The vintage again gave us just what we want for this expression of the appellation: bright fruit, balance, and a solid backbone. The wine leads out with aromas of lemon oil, pear and apricot, with a touch of tropical mango and pineapple framing the edges. The mouth is beautifully fresh, with just the right amount of creaminess. A citrus medley of lemon, grapefruit, tangerine, and a bit of lime zest is underlain with luscious ginger crème caramel notes. The finish is lively, with a kiss of toffee at the end balancing out the juicy Green Valley acidity. The pairing options are expansive and diverse, from crab salad to honey baked ham to a sharp Pecorino.

*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.*