

**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.”