

DUTTON *Goldfield*

2018

DUTTON RANCH
CHARDONNAY
RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley

VINEYARDS

All Certified Sustainable
Mill Station, Sullivan, Ruxton,
Walker Hill, Mengle, Z Clone

ALCOHOL

13.5%

TITRATABLE ACIDITY

6.7 gm/Lit.

pH

3.40

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

SUGGESTED RETAIL PRICE

\$39

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. We select our favorite Dutton Ranch vineyards to craft a wine reflecting our vision of classic Russian River Valley Chardonnay. The vineyards are chosen to create a wine with fruit intensity, richness and great acid structure, even after full barrel and malolactic fermentation. All of these vineyards are Sonoma County Certified Sustainable.

The heart of our benchmark Chardonnay is our old vine (greater than 30 years), old clone vineyards located in the cold heart of Green Valley: Mill Station, Sullivan, Ruxton, Mengle, and Walker Hill. They contribute a focused citrus backbone, lemon/lime/tropical fruit, and mineral overtones to this offering. Our Z clone block 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

The 2018 season was fairly ideal, with a cool summer and harvest season giving us long hang-time. This allowed us the luxury of picking exactly when we wanted, when the sugars and acids were in perfect alignment. The resulting wines have the excellent balance of lushness and crispness we love. The nose is lively with Meyer lemon, green apple, tangerine, with a lovely gardenia floral accent. There's an oyster shell minerality to the aromas, and a touch of fresh almond nuttiness. In the mouth, the lively/creamy dance continues in a beautifully balanced way, with vivid citrus notes leading the way, rounded out with Fuji apple, pear, and a little mango at the end. The finish is long and bright, lingering with a fresh yet rich key lime pie note. This crowd-pleasing wine will match anything from risotto primavera and chicken salad to grilled halibut and pork chops in a white wine cream sauce.

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.