

DUTTON *Goldfield*

2019

DUTTON RANCH—WALKER HILL VINEYARD

CHARDONNAY

GREEN VALLEY OF RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of
Russian River Valley

VINEYARD

Walker Hill Vineyard
Certified Sustainable

HARVEST DATE

September 27, 2019

ALCOHOL

14.1%

TITRATABLE ACIDITY

6.7 gm/Lit.

PH

3.29

WINEMAKING

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

BARREL AGING

18 months in French oak
(50% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

261

SUGGESTED RETAIL PRICE

\$50

THE VINEYARD

The rudder in crafting Dutton-Goldfield wines is our endeavor to produce wines that our winemakers love to drink. We see no more reliable assessment, and besides, it covers our downside risk. Walker Chardonnay is a wine we hugely love to drink, and owes its existence to that fact. We've been producing wine from the old Wente vines up at Walker since 2006 for our Dutton Ranch Chardonnay, and the preponderance of the barrels still support that program; but the 2011 Walker was the jewel of the year for Dan and a designated bottling just **had** to be done. This wine is everything we want of Green Valley Chardonnay: powerful citrus fruit and tense acidity wrapped in the candied setting of classic chardonnay winemaking. The block, planted in the early 1980s, is situated 500 vertical feet above Purrington Creek on fluffy Goldridge soil. The vines produce the tiny berries with thick skins we love from old Wente in Green Valley.

WINEMAKING

This wine is such a pleasure to produce, other than the 6 months it seems to always take to complete its fermentations – ah, the beauty of old vine chard. We fermented half of the Walker with indigenous yeast, and hedged our bets on the other half with M2, a favorite inoculum. We combined the indigenous and M2 lots right after fermentation to create the blend in April 2020, then went back to barrel on primary lees again until bottling in April of 2021. We vary the barrels a bit for complexity in this wine, but focus on Seguin Moreau for its ginger notes, and Taransaud for the great structure and subtle toffee flavor. Walker is all about the lively, bright fruit, so care to stay out of its way is crucial.

THE WINE

The 2019 season imparted a little extra luscious richness to our lively Walker Hill Chardonnay, wrapping the citrus core with a satiny texture. The nose leads with an orchard of aromas, ranging from lemon blossom, Asian pear, and Granny Smith apple. Notes of pineapple, dried apricot, and brioche provide a plush backdrop. This intricate fruit mélange and fresh/creamy dance follows through in the mouth, with Eureka lemon, kiwi, and papaya flavors interlaced with gardenia and crème brûlée. Beautifully balanced until the end, the wine finishes with ginger-lemon drops kissed with toffee. Counterpoint the fruit and match the texture with cream sauces, like chicken pot pie or fettuccini Alfredo, or keep it simple with a grilled

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.