

DUTTON *Goldfield*

2023 DUTTON RANCH CHARDONNAY RUSSIAN RIVER VALLEY



THE VINEYARDS

- Farmed by:* Dutton Ranch — six generations of farming in Sonoma’s Russian River Valley
- Location(s):* Cool-climate Green Valley, a prized sub-region within Russian River Valley
- Philosophy:* Certified Sustainable by CSWA and Sonoma County — farming with care to preserve the land for future generations
- Site Influence:* Old vine Chardonnay from Mill Station & Walker Hill vineyards → Brings bright citrus, lemon zest, stone fruit & a clean, mineral finish
Z Clone block near the original Dutton family shop → Adds exotic aromatics, juicy pear, and a smooth, creamy texture

HOW IT’S MADE

- Fermentation:* 100% barrel fermented for added texture and depth
- ML:* 100% Malolactic fermentation which softens the wine & adds creaminess
- Lees Stirring:* Stirred twice a month through winter for richness and body
- Aging Details:* Aged in 100% French oak barrels (40% new) for about 10 months

THE WINE

- Aromas:* Apple blossom, Anjou pear, Lemon zest
- Flavors:* Ripe Anjou pear, Fuji apple pastry, apricot, candied lemon, soft & creamy texture.
- Body & Finish:* Bright acidity, good mid-palate density and a lingering slightly saline/mineral finish.
- Food Pairings:* Scallops with a lemon butter sauce would make an excellent pairing, as would crab, lobster, or a meaty halibut. For cheese, try an aged cheddar to match the creaminess of the chardonnay, or a gruyere.

When 5th generation farmer Steve Dutton and veteran winemaker Dan Goldfield inspired to partner and craft their best version of Russian River Valley Chardonnay and Pinot Noir, the result has been a 25+ year legacy of producing limited production, expressive and delicious wines from certified sustainable Dutton Ranch vineyards in Sonoma County and sites along the cool Sonoma Coast.