

DUTTON *Goldfield*

2019

DUTTON RANCH
CHARDONNAY
RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley

VINEYARDS

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

ALCOHOL

13.5%

TITRATABLE ACIDITY

6.4 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, 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 late start and long cool season in 2019 let us hang our chardonnay vineyards well into the season—we picked the first of our fruit for this wine on September 21, and continued through October 15. The resulting wine has beautiful ripeness and balance. The nose smells rich and inviting, with notes of lemon oil, almond brioche, and a tropical mélange of lychee, pineapple, and kiwi surrounding the core of tangerine and zesty Eureka lemon. This decadence is continued in the mouth, which is creamy with honeyed citrus and pear, along with exotic guava and hazelnut, but always with the fresh lemon/lime center keeping it lively. A little crushed oyster shell minerality adds an invigorating edge to the fruit, and makes you ponder shellfish matches for the wine. 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 to pick up the nuttiness in the wine.

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.