

DUTTON *Goldfield*

2018

RUED VINEYARD

CHARDONNAY

RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of
Russian River Valley

VINEYARD

Rued Vineyard

HARVEST DATE

September 24, 2018

ALCOHOL

13.8%

TITRATABLE ACIDITY

6.5 gm/Lit.

PH

3.33

WINEMAKING

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

BARREL AGING

18 months in French oak
(50% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

286

SUGGESTED RETAIL PRICE

\$55

THE VINEYARD

In 1969 Warren Dutton planted this scenic Chardonnay vineyard on a redwood ringed, east-facing hillside in Green Valley. Originally budded as Old Wente selection, it turns out that over half of the wood he received was a so called “chardonnay musqué” selection, which produce wines of floral, high-toned fruit aromas, and exceptionally rich mouthfeel. The selection has since been propagated across California and is referred to as the “Rued Clone.” Like all of the Wente offshoots, these are not truly “clones” but field selections propagated from preferred vineyard cuttings, rather than a single shoot in a nursery. But the clone is just a small part of the distinction of this magical place. The soil is super sandy Goldridge series, the old vines are dry farmed, impressively healthy, and amazingly consistent, whatever the weather throws at us. The berries are thick skinned and tiny for chard, and produce a wine of solid acidity, unusual minerality, an enticing depth of flavors and tremendous ageability.

WINEMAKING

The exceptional fruit from this old vineyard enables the winemaker to pull out all the stops and still produce a wine of great structure and fruit focus. Rued is 100% barrel fermented, and undergoes full malolactic fermentation. A large portion of the barrels are fermented using native yeast for richness and complexity, while some are inoculated with cultured strains that showcase the floral aromatics of the clone. The blend for this wine was barrel selected in April 2019, blended along with the primary yeast lees, and then sent back to barrel until bottling in April of 2020. For this special wine our signature barrel blend combines the fresh ginger and high-toned spice of Seguin Moreau Premium barrels, the structure and richness imparted by Taransaud, and a touch of Fouquet's ebullience. With the great solidity and concentration of this fruit, long barrel aging elicits a wonderful combination of lushness and complexity in the wine.

THE WINE

The wet winter got our vineyards off to a late start, then the temperate summer and harvest season let us hang the fruit until just the right day we chose to harvest, with the sugar and acid in perfect alignment. This balance shows in the wine, which combines the lusciousness and freshness we love in Green Valley Chardonnay. The nose leads with tangerine, apricot, and kiwi fruit, accented by lemon oil, orange blossom, and hazelnut. In the mouth, the fruit/floral and bright/rich theme continues, with the lychee and Meyer lemon top notes joined by Asian pear and Gravenstein apple, framed with honeysuckle and gardenia. The dual nature of the wine makes it pair well with both rich and light fare, like lobster roll, roasted pork, or sautéed sole. Of course, we especially love it with our tasting room cheese pairing of Valley Ford's Estero Gold Reserve.

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.