

DUTTON *Goldfield*

2004

DUTTON RANCH
CHARDONNAY
RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley – Green Valley

VINEYARDS

Mill Station, Morelli Lane, Rued, Schwartz, Sullivan

ALCOHOL

13.5%

TITRATABLE ACIDITY

0.56 gm/100 ml

PH

3.49

WINEMAKING

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

BARREL AGING

Aged 10 months in
French oak barrels
(50% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

2,565

THE VINEYARDS

Dutton Ranch farms over sixty unique, separate vineyards located in the coolest areas of the Russian River Valley, primarily in the Green Valley appellation. Dan and Steve select their favorite Dutton Ranch vineyards to craft a wine reflecting our vision of classic Russian River Valley Chardonnay. The vineyards we choose are based on our desire to offer wines with fruit intensity, great acid structure and richness, even after full barrel and malolactic fermentation.

Mill Station, Rued, Schwartz and Sullivan are all old vine (greater than 30 years), old clone vineyards located in the cold heart of Green Valley. They provide the beautiful citrus backbone, spicy floral nose, and tropical and mineral overtones of this offering. Morelli Lane Vineyard, planted to the Hyde clone of Chardonnay, is located high on top of Stoetz Ridge on the west side of the valley, and contributes notes of stone fruit and pear to the wine.

WINEMAKING

The individual lots are barrel fermented using a combination of indigenous and inoculated yeast strains. They undergo malolactic fermentation, and the lees are stirred twice monthly. 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. The wine is bottled unfiltered in early fall after approximately ten months in barrel.

THE WINE

2004 brought us an early budbreak, and a warm summer and harvest season. It was a year where the old vineyards of Green Valley showed their worth. In the frenzy of a warm harvest, the old, cold vines maintain their acidity, fruit focus and brightness, and our 2004 Dutton Ranch Chardonnay shows these characteristics. It is a year where the core of citrus is overlaid by pear and stone fruits, and the nose displays spice and poppy seed overtones. The wine is particularly lush, while still displaying the focused lime and tangerine notes that we expect from Dutton Ranch Chardonnay. This is a wine to pair with your most indulgent foods—from pâtés and fresh mozzarella to escargots, salmon with a caper aioli and fettuccini Alfredo.

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.