

DUTTON *Goldfield*

2005

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

0.63 gm/100 ml

PH

3.39

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

CASES PRODUCED

3,389

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 Stoeztz 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 in early fall after approximately ten months in barrel.

THE WINE

2005 was a textbook year for our old chardonnay vineyards. We had an early budbreak and great vine growth from late spring rains. Flowering weather was perfect for the chards, followed by a cool summer and excellent, dry late harvest weather. The gift of the season was obvious in fruit with ripe flavors, good acidity, moderate sugar and no rot. The resulting wine shows what we love about Dutton Ranch Chard. In the nose the classic lemon cream pie jumps out, with overtones of caraway seed, ginger and a touch of tangerine. In the mouth its core of citrus fruit and bright acid is nestled in a setting of creamy ginger spice that provides a beautiful balance and lingering finish. This is a wine of great versatility: enjoy it as an aperitif, or with rich and creamy foods that benefit from a focused, refreshing counterpoint.

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.