

DUTTON *Goldfield*

2007

DUTTON RANCH CHARDONNAY RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley – Green
Valley

VINEYARDS

Mill Station, Morelli Lane,
Rued, JJJS, Walker Hill

ALCOHOL

13.5%

TITRATABLE ACIDITY

0.66 gm/100 ml

pH

3.52

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

3,981

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, richness and great acid structure, even after full barrel and malolactic fermentation.

Mill Station, Rued, and Walker Hill 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 Stoezt Ridge and contributes notes of floral stone fruit to the wine. Our exciting new addition is JJJS, planted near the old Dutton shop for Dan during his Hartford Court days. The cold valley combined with its chosen Dutton field selections provides an unctuous pear fruit to further enhance this offering.

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

The dry early spring and long, cool fall meant an extremely long growing season in 2007. Such a year give an extra level of richness to the Dutton Ranch Chardonnay. In addition to the usual core of lime and tangerine fruit that the old vines always offer, rich pear and ripe apple come more to the fore. Aromas of pear, citrus and butterscotch promise the richness of this wine, and the overtones of gardenia and sandalwood foretell its complexity. In the mouth, the typical solid structure of Dutton Ranch Chardonnay carries the unctuous citrus and candied pear fruit. It is this balance of bright acidity, fresh fruit, and lushness that make Chardonnay from Dutton Ranch so special. Great as an aperitif, try it also with your favorite fowl dishes, or any grilled fish.

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.