

DUTTON *Goldfield*

2007

DUTTON RANCH—RUED VINEYARD

CHARDONNAY

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley – Green
Valley

VINEYARD

Rued Vineyard

ALCOHOL

13.7%

TITRATABLE ACIDITY

0.60 gm/100 ml

PH

3.51

WINEMAKING

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

BARREL AGING

17 months in French oak
(55% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

453

THE VINEYARD

In 1969 Warren Dutton planted this scenic Chardonnay vineyard on a redwood ringed, east-facing hillside west of the town of Graton. 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 produces wines of quite 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.” This dry farmed vineyard’s old vines produce clusters with tiny golden translucent berries, solid acidity, and a wonderfully enticing depth of flavors.

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 always 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 (about 50% of the total actually made the final blend) in March of 2008, blended along with the primary yeast lees, and then sent back to barrel until unfiltered bottling in February of 2009. We love once-used Remond Allier and Seguin Moreau Grand Cru barrels for this final blend as they bring out the inherent floral character of the fruit as well as imparting exotic ginger overtones. With the great structure and concentration of this fruit, long barrel aging adds a wonderful combination of lushness and complexity that only the best of chard vineyards can provide.

THE WINE

The warm early season combined with the long cool fall in 2007 provided exceptional ripening that brought out the concentration of the Rued Vineyard Chardonnay. In addition to the guava, pear and citrus fruit at the core of this wine, the mineral elements and solid but luscious structure were heightened by the wonderful 2007 growing season. In the nose, ripe pear, tangerine and guava are surrounded by butter cream and flinty mineral elements. In the mouth, it is truly packed and opulent—citrus, pear and candy apple are supported by solid acid and a cleansing phenolic element that is so often a part of great Chardonnay. The 2007 is a wine built for aging, but is certainly a great pairing for stone crab, lobster bisque or any flavorful fowl dishes that you are enjoying tonight.

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.