

# DUTTON *Goldfield*

2008

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**

0.68 gm/100 ml

**pH**

3.48

**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**

2,486

**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 Stoetz 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 early spring of 2008 was marked by over 20 days of frost, resulting in extremely small chardonnay yields, even on our hillside vineyards. Between these tiny crops, the warm harvest season and our old vines, 2008 gave us particularly focused and structured Dutton Ranch Chardonnay. The classic lemon cream character of the Old Wente selection is amped up with particular brightness, concentration and a core of minerality. In the nose, aromas of lemon zest and tangerine are balanced by buttercream, pear and a hint of caramel. In the mouth it's all about the lively citrus fruit at first sip, but with time it's the overtones of pear and ginger, along with the lush mouthfeel and phenolic edge that make the wine truly special. The bright acidity and moderate alcohol carry a finish of energetic fruit and cleansing minerality, leaving you ready for another sip. 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.*