

# DUTTON *Goldfield*

2008

## DUTTON RANCH—RUED VINEYARD CHARDONNAY RUSSIAN RIVER VALLEY

### APPELLATION

Russian River Valley – Green  
Valley

### VINEYARD

Rued Vineyard

### ALCOHOL

13.7%

### TITRATABLE ACIDITY

0.63 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

390

### 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 in April of 2009, blended along with the primary yeast lees, and then sent back to barrel until unfiltered bottling in February of 2010. For the 2008 blend we particularly loved the fresh ginger impact of Seguin Moreau Burgundy Grand Cru barrels, along with the depth of structure imparted by Taransaud (usually a Pinot barrel for most folks). With the great solidity and concentration of this fruit, long barrel aging adds a wonderful combination of lushness and complexity.

### THE WINE

The 2008 vintage was particularly low yielding due to early season frosts, an unusual occurrence on the Rued hillside. Combined with the warm late season, the sparse crop imparted extra concentration to go with the usual lushness and tropicality of this special vineyard. With the relatively early harvest, the Meyer Lemon and mineral components really come through, along with the defining lychee nut and guava characteristics of the vineyard. In the nose the wine leads with lemon and tangerine, accented by tropical overtones and buttercream/ginger barrel notes. In the mouth, the first impression is of fresh citrus and pear, but with time it is the lush guava and toffee that linger. The bright acidity and cleansing mineral elements carry the long citrus finish. This is a wonderful wine to pair with rich shellfish like lobster or crab, but is also wonderful with fowl dishes or just as an aperitif on the deck with hard cheeses and avocado.

*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.*