

DUTTON  
*Goldfield*

2004 DUTTON RANCH  
CHARDONNAY

94

The core of citrus is overlaid by pear and stone fruits, and the nose displays spice and poppy seed overtones. The wine is particularly lush, while still displaying focused lime and tangerine notes. This is a wine to pair with your most indulgent foods--from pâtés and fresh mozzarella to escargots, salmon with a caper aioli and fettuccini Alfredo.

*Editor's Choice ~ Wine Enthusiast*

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