

DUTTON *Goldfield*

2015

DUTTON RANCH

CHARDONNAY

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley

VINEYARDS

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

ALCOHOL

13.8%

TITRATABLE ACIDITY

6.6 gm/Lit.

pH

3.43

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

SUGGESTED RETAIL PRICE

\$38

THE VINEYARDS

Dutton Ranch farms over eighty 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.

The heart of our benchmark Chardonnay (75% between them) is our old vine (greater than 30 years), old clone vineyards located in the cold heart of Green Valley: Mill Station, Sullivan, Walker Hill and Rued. They contribute a focused citrus backbone, lemon/lime/tropical fruit, and mineral overtones to 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 Dijon clone 95 block of JJJS, in the cold Valley by the old Dutton shop, rounds out the wine with its unctuous pear fruit and creamy mouth feel.

WINEMAKING

The individual lots are barrel fermented using a combination of indigenous and inoculated yeast strains. They undergo malolactic full fermentation, and the lees are stirred twice monthly through the winter. 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. We love the ginger/nutmeg overtones of Seguin Moreau, and the buttercream components of Fouquet barrels to compliment the citrus focus of this wine. The wine is bottled in early Fall after approximately ten months in barrel.

THE WINE

Since Dutton Ranch prunes their chardonnay vineyards first, they start their growing season early and were thankfully already a ways into set when the spring rains hit, so didn't see as dramatic an impact to yields as our other vineyards did this vintage. Even so, the crop was down a bit from the previous few vintages, giving the 2015 wines great intensity. At the same time, there's a particular focus to our whites this year that we love about our neighborhood. Our 2015 Dutton Ranch Chardonnay shows this liveliness right away in the nose, leading with zesty lime, Meyer lemon and tangerine, backed by more sultry notes of lemon oil and roasted nuts. The mouth is fresh with citrus, yet has a luscious creaminess at the same time. The initial lemon/lime hit is followed by rounder flavors of pear and green apple, along with a touch of apricot. The finish is brisk and refreshing, with a dash of toasty chestnut. The delicious chardonnay's bright/rich combination make it the perfect match or counterpoint to a wide range of foods, with shellfish in a cream sauce the ultimate echo of the wine's qualities.

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.