

DUTTON *Goldfield*

2012

DUTTON RANCH
CHARDONNAY
RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley

VINEYARDS

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

ALCOHOL

13.5%

TITRATABLE ACIDITY

6.2 gm/Lit.

pH

3.47

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

3,343

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, 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

The long, friendly 2012 growing season enhanced the pear, tropical and stone fruit tones in our Dutton Ranch Chardonnay, framing the focused citrus and minerality that are always at the core of the wine. The citrus aromas lean toward Meyer lemon and tangerine this year, supported by pear/guava fruit elements and ginger/cream wood characters, inviting you in for a sip. In the mouth, the lusciousness that expresses this season is balanced by solid acidity and an evolving fruit core that keeps you coming back. Lemon sourball, ripe pear and a touch of green apple fill out the fruit profile, while the steely minerality and sweet cream touches juxtapose to add a complexity that we love in this wine. Moderate alcohol and the signature juicy acidity of Green Valley facilitate the fresh, lingering citrus/ginger finish. This is a wine that evolves in the glass and will easily reward 5 years of cellar aging, but both will be a challenge with its immediate allure.

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.