

DUTTON *Goldfield*

2014

DUTTON RANCH—RUED VINEYARD

CHARDONNAY

RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of
Russian River Valley

VINEYARD

Rued Vineyard

ALCOHOL

13.8%

TITRATABLE ACIDITY

6.0 gm/Lit.

PH

3.4

WINEMAKING

100% barrel fermentation,
100% malolactic fermentation,
bottled unfiltered, stirred lees

BARREL AGING

15 months in French oak
(50% new barrels)

WINEMAKER

Dan Goldfield
and Jeff Restel

CASES PRODUCED

880

THE VINEYARD

In 1969 Warren Dutton planted this scenic Chardonnay vineyard on a redwood ringed, east-facing hillside in Green Valley. 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 produce wines of 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.” Like all of the Wente offshoots, these are not truly “clones” but field selections propagated from preferred vineyard cuttings, rather than a single shoot in a nursery. But the clone is just a small part of the distinction of this magical place. The soil is super sandy Goldridge series, the old vines are dry farmed, impressively healthy, and amazingly consistent, whatever the weather throws at us. The berries are thick skinned and tiny for chard, and produce a wine of solid acidity, unusual minerality, an enticing depth of flavors and tremendous ageability.

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 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 2015, blended along with the primary yeast lees, and then sent back to barrel until bottling at the end of January 2016. For this special wine our signature barrel blend combines the fresh ginger and high-toned spice of Seguin Moreau Premium barrels, the structure and richness imparted by Taransaud, and a touch of Fouquet's ebullience. With the great solidity and concentration of this fruit, long barrel aging elicits a wonderful combination of lushness and complexity in the wine.

THE WINE

The old dry-farmed vines at Rued gave us another beautiful harvest in 2014, with intense flavors at low sugars and high acids—just what we love from this vineyard. The citrus characters lead the aromas this vintage, promising the mouth-watering taste to come. The energetic lemon oil of the nose is accented by tropical notes of guava, kumquat and young pineapple. A whiff of jasmine and an underlay of chestnut perform a floral/savory dance, with crushed oyster shells adding a note of mineral salinity. As you dive in for the first sip, the lemon and tangerine spreads out in a creamy but gossamer light caress, providing an enthralling textural element to the wine that's usually reserved for reds. The lingering finish of vanilla brioche is both decadently rich and super bright. With a wine like this, you may find the bottle gone before you get to dinner, but if you do make it last, it will be wonderful with pasta or fowl in a cream sauce or light and bright fare from the sea. Try to put some away in your cellar to see how amazingly it shows with a few years of age.

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.