

DUTTON *Goldfield*

2018

DUTTON RANCH—WALKER HILL VINEYARD

CHARDONNAY

GREEN VALLEY OF RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of
Russian River Valley

VINEYARD

Walker Hill Vineyard

HARVEST DATE

September 21, 2018

ALCOHOL

14.1%

TITRATABLE ACIDITY

6.7 gm/Lit.

PH

3.32

WINEMAKING

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

BARREL AGING

18 months in French oak
(50% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

291

SUGGESTED RETAIL PRICE

\$50

THE VINEYARD

The rudder in crafting Dutton-Goldfield wines is our endeavor to produce wines that our winemakers love to drink. We see no more reliable assessment, and besides, it covers our downside risk. Walker Chardonnay is a wine we hugely love to drink, and owes its existence to that fact. We've been producing wine from the old Wente vines up at Walker since 2006 for our Dutton Ranch Chardonnay, and the preponderance of the barrels still support that program; but the 2011 Walker was the jewel of the year for Dan and a designated bottling just **had** to be done. This wine is everything we want of Green Valley Chardonnay: powerful citrus fruit and tense acidity wrapped in the candied setting of classic chardonnay winemaking. The block, planted in the early 1980s, is situated 500 vertical feet above Purrington Creek on fluffy Goldridge soil. The vines produce the tiny berries with thick skins we love from old Wente in Green Valley.

WINEMAKING

This wine is such a pleasure to produce, other than the 6 months it seems to always take to complete its fermentations – ah, the beauty of old vine chard. We fermented half of the Walker with indigenous yeast, and hedged our bets on the other half with M2, a favorite inoculum. We combined the indigenous and M2 lots right after fermentation to create the blend in April 2019, then went back to barrel on primary lees again until bottling in April of 2020. We vary the barrels a bit for complexity in this wine, but focus on Seguin Moreau for its ginger notes, and Taransaud for the great structure and subtle toffee flavor. Walker is all about the lively, bright fruit, so care to stay out of its way is crucial.

THE WINE

This is a Chardonnay that is sure to win over committed non-Chardonnay fans. It's beautifully intricate and balanced, with everything you want without too much of anything. The nose is a complex array of Meyer lemon, ripe pineapple, and apricot, with a touch of pear blossoms, toasted coconut, and cashew. In the mouth, blissful waves of lemon and key lime caress your palate, on a texture that's the combination of lusciousness and freshness we love in the best Chardonnays. The finish is lively, long, and focused. Seafood makes a natural choice for pairing, from smoked trout salad to crab bread pudding, as well as roasted poultry like Chicken Dijon. It's equally versatile with cheeses, from Humboldt Fog to Bellwether's San Andreas.

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.