

# DUTTON *Goldfield*

2020

DUTTON RANCH  
CHARDONNAY  
RUSSIAN RIVER VALLEY

**APPELLATION**

Russian River Valley

**VINEYARDS**

**All Certified Sustainable**

Mill Station, Sullivan,  
Walker Hill, Z Clone

**ALCOHOL**

13.5%

**TITRATABLE ACIDITY**

5.9 gm/Lit.

**pH**

3.56

**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**

\$39

**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. We select our favorite Dutton Ranch vineyards to craft a wine reflecting our vision of classic Russian River Valley Chardonnay. The vineyards are chosen to create a wine with fruit intensity, richness and great acid structure, even after full barrel and malolactic fermentation. All of these vineyards are Sonoma County Certified Sustainable.

The heart of our benchmark Chardonnay is our old vine (greater than 30 years), old clone vineyards located in the cold heart of Green Valley: Mill Station, Sullivan, and Walker Hill. They contribute a focused citrus backbone, lemon/lime/ tropical fruit, and mineral overtones to this offering. Our Z clone block 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 late spring rains and cool summer in 2020 provided us a long hang-time for our chardonnay vineyards. We harvested the first of our fruit for this wine (the Z Clone) on September 25, and the last (Mill Station) on October 10. The wine reflects this extended ripening with the perfect balance of richness and freshness. You can smell both the creamy and crisp nature of the wine right away, as the nose leads with lemon blossom, pear, kiwi, and green apple, with an underlay of crème brûlée. The first sip shows its zesty nature on entry, with refreshing lemon/lime fruit surrounded by softer mango, lychee, and guava tropical notes. A little oyster shell minerality on the finish reminds you of the Sonoma Coast just to the west, and also of delicious shellfish pairings. Try it with our local Dungeness crab, Tomales Bay oysters Rockefeller, or a creamy clam chowder. Valley Ford's Estero Gold Reserve cheese is a great match, as is a cave-aged gruyere.

*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.*