

# DUTTON *Goldfield*

2015

RUED VINEYARD

CHARDONNAY

RUSSIAN RIVER VALLEY

**APPELLATION**

Green Valley of  
Russian River Valley

**VINEYARD**

Rued Vineyard

**ALCOHOL**

13.8%

**TITRATABLE ACIDITY**

7.4 gm/Lit.

**PH**

3.36

**WINEMAKING**

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

**BARREL AGING**

15 months in French oak  
(50% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

649

**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 2016, blended along with the primary yeast lees, and then sent back to barrel until bottling in February of 2017. 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**

As with our pinot vineyards, the wet spring weather impacted set at our late-blooming old dry-farmed vines at Rued in 2015. While our yields are down, the intensity is up, giving us a wine of particular focus, with a steely edge framing its floral and stone fruit core. The nose leads with a heady combination of toasty crème brulee, tangerine and a touch of gardenia. As the wine warms a bit in the glass, layers of mango, young pineapple, Asian pear and honeysuckle chime in, foretelling the complex flavors ahead. The mouth is rich and creamy, with a wonderfully decadent satiny texture. Fresh citrus, Granny Smith apple, and apricot fill out the mouth, keeping the wine lively, and providing the perfect counterpoint to the toffee notes. The lengthy finish combines fresh lime zest with a kiss of caramel, proving you can have it all. Either creamy or zesty dishes make great pairings; we love it with lobster in a cream sauce, crab salad, or with the salty bite of aged Gouda.

*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.*