



DUTTON ESTATE

WINERY

2017 CHARDONNAY KYNDALL'S RESERVE, DUTTON RANCH RUSSIAN RIVER VALLEY, SONOMA COUNTY

TECHNICAL DATA

APPELLATION: Russian River Valley
VINEYARDS: Sebastopol, Dutton Palms, Mill Station
SOIL: Goldridge, Sandy Loam
CLONES: Robert Young, Wenté, Heritage
BRIX AT HARVEST: 24.7
FERMENTATION: One-third concrete egg, stainless steel and barrel fermentation. 75% Malolactic.
YEAST: Anchor Alchemy
AGING: 30% New French Oak
BOTTLED: July 2018
RELEASE: September 2019
ALCOHOL: 14.2%
pH: 3.47
TA: 6.3 g/l
WINEMAKER: Bobby Donnell
RETAIL PRICE: \$42
CASES: 733 Cases

THE WINE

A perfect balance of all things we do well here at Dutton Estate Winery, grape growing and winemaking. With fruit being sourced from all of Dutton Ranch's finest Chardonnay Vineyards we fermented equal parts in our concrete Eggs, stainless steel and French oak. Pale straw and light golden in color, the nose opens up with super expressive Chardonnay aromas of apricot, white peach, lemon, vanilla and hints of little cuties. French oak frames the flavors without being the center of attention. The aromas follow through to the palate, with rich dried apricot surrounded by pear and lemon zest. The oak again plays a key role of only framing the flavors without overpowering the wine or hiding the fruit. A solid Chardonnay, this wine has a beautiful long finish, making it a quintessential offering. Kyndall's Reserve Chardonnay is part of our Sisters Selection and is a family designation wine, named for Joe and Tracy Dutton's eldest daughter whose vibrant and down-to-earth personality reflect this approachable Chardonnay.

THE WINEMAKING

Sebastopol, Duttons Palms and Mill Station vineyards are night harvested on different days given their individual micro-climates. The fruit from each vineyard is field sorted by hand and brought to the winery, where the fruit is whole-cluster pressed. All fermentation vessels were utilized in this Chardonnay, with one-third of the lots each fermenting in concrete egg, stainless steel tanks and oak barrels. Primary fermentation was followed by partial malolactic fermentation up to seventy-five percent. Final barrel aging took place in 30% new French oak barrels before the separate vineyard blocks were blended together prior to bottling. This process preserves the fresh fruit and tropical flavors while keeping the wine rich and full on the palate.

THE VINEYARDS

To create our Russian River Valley Chardonnay, we pulled from three different vineyards with well-established pedigrees and excellent sustainable farming practices from the more than 80 that Dutton Ranch farms. Planted in 1980 to the Robert Young clone, the Sebastopol Vineyard surrounds our winery. Planted in 1991 with the Wenté clone, the Dutton Palms Vineyard is east facing and lies within the coolest part of the Green Valley. The Mill Station Vineyard, in the heart of Green Valley, has forty-year old vines planted to the Heritage clone that are dry-farmed and late to harvest allowing the fruit to retain a natural high acidity and distinct citrus flavor. Each of these are certified Sonoma County Sustainably-Farmed and Fish-Friendly vineyards.

2017



DUTTON ESTATE

Kyndall's Reserve

CHARDONNAY

RUSSIAN RIVER VALLEY · SONOMA COUNTY

ALC/VOL 14.2%

Our family is six generations of forward-thinking West Sonoma County farmers. Each bottle of Dutton Estate wine is our way of sharing our love for this revelatory landscape, our commitment to sustainable farming, and our deep familial bonds.



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