

DUTTON ESTATE

W I N E R Y

TECHNICAL DATA

Appellation: Russian River Valley

Vineyards: Shop Block, Mrs. George

Soil: Goldridge, Sandy Loam

Clones: Musqué

Winemaking: Whole cluster pressed, barrel fermentation and aging, stainless steel fermentation, cultured yeast

Aging: four months in 50% French oak, 50% stainless steel

Bottled: March 2018

Release: May 2018

Alcohol: 14.5%

pH: 3.35

TA: 7.2

Winemaker: Bobby Donnell

Retail Price: \$27

Cases: 826



2017 SAUVIGNON BLANC

KYLIE'S CUVÉE, DUTTON RANCH

RUSSIAN RIVER VALLEY, SONOMA COUNTY

The Wine

The 2017 vintage is the first with the Sonoma County Sustainably Farmed Grapes label identifier. This reflects our family's and our community's commitment to growing grapes that benefit farmers and wine lovers today as well as ensure viable businesses for the future. At Dutton Estate, we have felt connected to the land through six generations and are proud to lead this initiative with other grape growers.

Aromatics of fresh pineapple, cantaloupe, and lemon tree blossoms fill the glass. The taste is entrancing and lively, beginning with flavors of lemon zest, guava, honeydew, white grapefruit, and lemongrass that lead to softer notes of kiwi and freshly squeezed lime. The smooth texture gives way to a balanced, bright acidity and the minerality inherent in the Goldridge soil. There's a bit of effervescence at the tail end that we love. *Kylie's Cuvée* is a family designation from our *Sisters Selection* and named for Joe and Tracy Dutton's middle daughter who, as a child, loved to swirl a wine glass calling out flavors and aromas she noticed to her parents. Her adventurous spirit and sparkling personality reflect the plethora of fruit, spice, and floral notes found in this wine.

The Winemaking

The Shop Block and Mrs. George Vineyards are night harvested on different days given their individual microclimates. The fruit from each vineyard is field sorted by hand and brought to the winery, where the fruit is whole-cluster pressed.

The Shop Block fruit is racked off the sediment and placed into neutral French oak barrels and inoculated with cultured yeast, then stored in our cellar for 14 days. The wine is racked from the lees and transferred back into barrels for four months, at which time it is prepared for stabilization and blending. The fruit from Mrs. George Vineyard is pressed whole cluster and travels to stainless steel tanks, where it is inoculated with culture yeast. Upon four months of aging, Mrs. George Vineyard is blended with the Shop Block Vineyard barrels prior to bottling. This process preserves the fresh fruit and tropical flavors while keeping the wine rich and full on the palate.

The Vineyards

The two-acre lot of Shop Block Vineyard is in the heart of the Green Valley and was planted to the Musqué clone in the late 1990's. Mrs. George Vineyard, a stone's throw away from the Home Ranch, brings out unique floral notes in its fruit. We selected these vineyards from the more than 80 that Dutton Ranch farms for their fabulous Musqué fruit; both are certified Sonoma County Sustainably-Farmed and Fish-Friendly.

Our family is six generations of forward-thinking 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.