

2022 WARREN'S COLLECTION CHARDONNAY

Russian River Valley



DUTTON ESTATE
WINERY



COMPOSITION

Chardonnay 100% | Old Wente Clone

VINEYARD

This pays homage to Joe's father, Warren Dutton, a revered figure in the Chardonnay legacy of the Russian River Valley. We honor Warren's pioneering spirit by crafting wine from our oldest vines. Our cherished wine comes from the renowned Shop Block Chardonnay vineyard, planted in 1967—history in a bottle. Nestled in the cool Green Valley region, this vineyard truly represents the essence of the land. At Dutton Ranch, we passionately care for over 80 distinct vineyards, extending our commitment to the Russian River Valley. Certified Sonoma County Sustainably-Farmed and Fish-Friendly, our vineyard showcases sustainable practices. The grapes from this historic land are nurtured through dry-farming, resulting in a wine that embodies our past and shapes our future.

WINEMAKING

The grapes for this wine, like all the Dutton Estate wines, were carefully handpicked during the nighttime hours to preserve their diverse range of flavors. After being pressed as whole clusters, the fruit was left to settle in the cold for 48 hours. We employed a combination of concrete egg fermentation and barrel fermentation techniques to both showcase and balance the nuanced flavors and acidity. Before being aged for a period of 10 months, the wine underwent a 50% malolactic fermentation. To impart a subtle smoothness to this exceptional old-vine Chardonnay, we utilized a blend of new and neutral French oak barrels during the aging process.

TASTING NOTES

Experience the luscious medley of lemon, pear, and yellow apple dancing upon your senses in this medium-bodied Chardonnay. Delighting your palate, harmonious notes of apple and citrus intertwine with hints of cinnamon, caramel, and vanilla, creating a wine that is truly a masterpiece of depth and complexity.

TECHNICAL

Alcohol: 14.1% | Vineyard: Shop Block | Cases: 235

pH: 3.6 | TA: 5.8 g/l | Harvest: Sept 3 | Brix: 23.0

Aging: 50% new French oak, 50% malolactic | Bottled: August 2023

PAIRING

“Choice food pairings include pizza with goat cheese and prosciutto or lemon pepper chicken!”



PRODUCER PROFILE

Winemaker: Bobby Donnell

Assistant Winemaker: Kylie Dutton

Estate Founded: 1995

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.