



2004 Chardonnay Dutton Palms Vineyard Russian River Valley

The Wine

This full-bodied 2004 vintage produced an exceptional wine with a creamy texture, while enhancing a balanced acid backbone inherent in a fine Green Valley Chardonnay. Ripe pear, baking and Muscat spices with orange blossom and fragrant floral aromas leap from the glass while igniting accents of French oak. Elegant and rich on the palate, ripened pear, tropical fruits and baked apple are mingled together to create a long and seductive finish of creamsickle, honey and toasty oak.

The Vineyards

Dutton Palms Vineyard, planted in 1991, is east facing and lies within the coolest part of the Green Valley. The hills and valley floor of Dutton Palms Vineyard consist of the traditional sandy loam Gold Ridge Soil, which is most prominent in the Green Valley and Russian River appellations. Dutton Palms is planted from the Chardonnay clone Warren Dutton used in 1967 to plant the original "Shop Block" Chardonnay vineyard at Dutton Ranch (Dutton Clone). Dutton Palms Vineyard highlights orange and citrus flavors and is extremely lush on the palate with a creamy texture.

The Winemaking

The fruit from the Dutton Palms Vineyard is gently whole cluster pressed. The juice then settles for 24 hours and racked into barrels. Individual lots are barrel fermented using indigenous yeasts. Undergoing indigenous malolactic fermentation, the lees are stirred twice monthly. The chardonnay is aged in French oak barrels chosen by our winemaker to emphasize the fruit and vineyard characteristics of the wine rather than highlighting the flavors of the barrels. After meticulously selecting each barrel for this vineyard-designate wine, the final blend of Dutton Palms Chardonnay is given time to marry and settle in the barrel before being filtered. Ten barrels of this wine was bottled in August 2005.

THE WINERY

Dutton Estate

CLONES

Dutton

APPELLATION

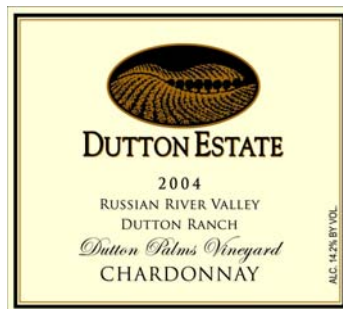
Russian River Valley
Green Valley

WINEMAKING

Whole cluster press,
barrel fermented,
wild yeast, 100%
Malolactic
Fermentation

VINEYARDS

Dutton Palms Vineyard



BARREL AGING

Aged 10 months in
French oak
33% new oak.

ALCOHOL

14.2%

pH

3.68

TITRATABLE ACIDITY

.513g/100ml.

WINEMAKER

Mat Gustafson

CASES

PRODUCED
266 cases

SOIL

Gold Ridge

The passion at Dutton Estate Winery is to produce unparalleled vineyard designated pinot noir, chardonnay, sauvignon blanc and syrah. Methodically working together, Tracy and Joe Dutton along with winemaker Mat Gustafson are committed to expressing the terrior from the selected estate family vineyards at Dutton Ranch. With a devoted grape grower and winemaker, the results are unsurpassed and individually spoken in the wines.