



**2006 Chardonnay  
Dutton Palms Vineyard  
Russian River Valley  
The Wine**

Dutton Palms Vineyard produces great clusters of berries that offer a combination of baking spices pineapple gravenstein apples balanced with soft acidity lended by the Green Valley Appellation. Aromas of ripe pear, baking spices with elegance and richness makes this a perfect example of cold climate chardonnay from the highest quality fruit being produced. A classis wine that lends well with traditional pairings such as lobster and white fish as well as having the ability to pair well with cheese, nuts and many salad components.

**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 racked with solids into barrels. Individual lots are barrel fermented using indigenous yeasts. Undergoing natural malolactic fermentation, the lees are stirred twice monthly until malolactic fermentation is complete. 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 non filtered for bottling in June 2006.

**THE WINERY**

Dutton Estate

**CLONES**

Dutton

**APPELLATION**

Russian River Valley  
Green Valley

**WINEMAKING**

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

**VINEYARD**

Dutton Palms Vineyard

Malolactic  
Fermentation

**SOIL**

Gold Ridge



**BARREL AGING**

Aged 10 months in  
French oak

**ALCOHOL**

14.2%

**pH**  
3.73

**SUGGESTED RETAIL**

\$ 42.00

**TITRATABLE  
ACIDITY**

.513/100ml.

**WINEMAKER**

Mat Gustafson

**CASES PRODUCED**

1254 cases 6/750ml

*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 terroir 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.*