



# DUTTON ESTATE

## WINERY

### TECHNICAL DATA

APPELLATION: Russian River Valley  
VINEYARD: Dutton Palms  
SOIL: Goldridge, Sandy Loam  
CLONE: Wente  
HARVEST: September 9th  
BRIX AT HARVEST: 22.4  
FERMENTATION:  
100% Barrel Fermented  
Oak: 40% New French oak from Francois Freves Medium Roast  
AGING: 1/3 new, Francois Freres medium toast Oak Barrels  
BOTTLED: July 30, 2018  
RELEASE: May 2019  
ALCOHOL: 13.9%  
pH: 3.49  
TA: 5.7  
WINEMAKER: Bobby Donnell  
CASES: 215 Cases

### 2017 CHARDONNAY DUTTON PALMS, DUTTON RANCH RUSSIAN RIVER VALLEY, SONOMA COUNTY

#### THE VINEYARD

Dutton Ranch farms more than 80 separate vineyards in the Russian River Valley. Planted in 1980, the Dutton Palms Vineyard surrounds. The Wente clone is trellised to a modified version of Geneva Double Curtain (GDC.) The hills & valley floor of the vineyard consist of the traditional sandy loam Goldridge soil that is most prominent in the Sonoma Valley and Russian River Valley appellations. Joe & Tracy's home vineyard at "Dutton Palms" produces wine with tropical notes interlaced with green apple and citrus fruits. The vines are planted in sandy loam Goldridge soil allowing for excellent drainage from this hilltop vineyard. The vineyard is certified Sonoma County Sustainably-Farmed and Fish-Friendly. It is dry-farmed and historically produces grapes of consistent character.

#### THE WINE

Dutton Palm is one of our interior sites that is slightly warmer and sunnier. The vineyard yields richer fruit inclined towards a full bodied expression of Chardonnay. It is a consistently layered wine of sunny, floral aromatics and stone fruits with nutty integrated Oak and intended to appeal to palates preferring a mouthfilling style of Chardonnay.

#### WINEMAKER NOTES

The fruit for this wine, like all Dutton Estate wines, was harvested by hand at night to preserve the range of flavors. Whole clusters of grapes were hand sorted and placed in the gentle bladder press. The clusters were pressed at approximately .5 bar. The collected juice was cold settled in tank and racked off the gross lees back to tank. Fermentation started and nearly completed in tank to preserve the range of delicate and complex flavors. A specialized yeast strain was employed for a cool and steady fermentation. The wine was transferred to barrel to ferment dry and balance the palate given the inherently high acids of our cool location. We carefully selected steam bent barrels as opposed to fire bent barrels to lift the fruit flavors and extend the mouthfeel. Malolactic Fermentation completed in barrel to integrate the flavors and textures. Aging continued for 9 months in 2/3 neutral oak and 1/3 new oak. Our aim with this special block of vineyard is to preserve and elevate the character of this old vine Chardonnay.

#### TASTING NOTES

Golden and brightly colored this Chardonnay has effusive Golden Delicious apple, apricot, subtle pineapple fruit aromas leap from the glass and are closely trailed by fragrant spiced apple pie and toasty French oak nuances. With time in the glass high toned pear like aromas emerge and blend with the apple fruit bouquet. Similar flavors follow through in the mouth with additional melon and nectarine complexities. The wine is round, mouth filling with ripe apple and apricot flavors wrapped in pastry spice and toast complexity. Firm, citrusy acidity arises in the juicy finish and lingers long after the wine is happily swallowed. Lengthy and rich, the Dutton Palms Vineyard Chardonnay will please fans of dynamic California Chardonnay. It is a great front porch wine to enjoy with friends and family!

2017



DUTTON ESTATE  
*Dutton Palms Vineyard*  
CHARDONNAY

RUSSIAN RIVER VALLEY · SONOMA COUNTY

A.C. #01449

*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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