



DUTTON ESTATE

WINERY

2018 SAUVIGNON BLANC
KYLIE'S CUVÉE, DUTTON RANCH
RUSSIAN RIVER VALLEY, SONOMA COUNTY

TECHNICAL DATA

APPELLATION: Russian River Valley
VINEYARDS: Shop Block, Mrs. George
SOIL: Goldridge, Sandy Loam
CLONES: Musqué
HARVEST: September 15th and 28th
BRIX AT HARVEST: 22.5 and 24
FERMENTATION: Night picked by hand,
whole cluster pressed. Stainless Steel and
Barrel fermented. Cold Fermented 55-60F
YEAST: Anchor Alchemy
AGING: Neutral French oak, 2% New
French Oak medium toast,
BOTTLED: March 2019
RELEASE: May 2019
ALCOHOL: 14.5%
pH: 3.4
TA: 6.7 g/l
CASES: 672
WINEMAKER: Bobby Donnell
RETAIL PRICE: \$25



THE WINE

The 2018 is the second vintage 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.

This lively wine appears light gold, with pale green shading and brilliant clarity. The Nose is full of fresh peach and pear fruit with floral lime, light grass and pepper overtones, hints of green banana. The palate shows lemon lime grass, pear and white peach fruit, nice dynamic texture with rounded melon, stone fruit with integrated lemon/lime grass acidity, white pepper, light leafy bell pepper, lemon grass finish. Lovely length and texture on the palate. This bright and smooth Sauvignon Blanc will be great match with seafood preparations that include herbs, tomatoes or peppers as well as fresh fruit, goat cheese and a crunchy baguette. A perfect weekend wine!

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 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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