

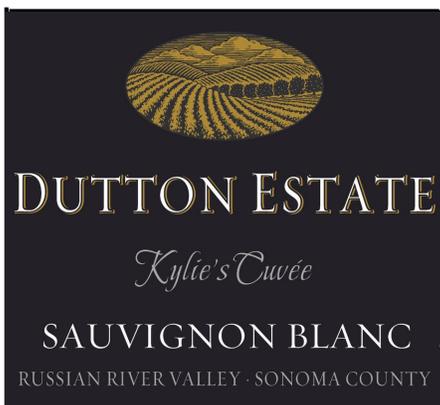


DUTTON ESTATE

WINERY

TECHNICAL DATA

APPELLATION: Russian River Valley
VINEYARD: Mrs. George's Vineyard
and Shop Block
SOIL: Goldridge, Sandy Loam
CLONE: Musqué
HARVEST: September 17th
FERMENTATION: Barrel & Stainless Steel
AGING: Barrel & Stainless Steel
BOTTLED: March 2022
RELEASE: March 2022
ALCOHOL: 13.8%
pH: 3.45
TA: 6.3
WINEMAKER: Bobby Donnell
CASES: 832
PRICE: \$28



2021 KYLIE'S CUVEÉ SAUVIGNON BLANC

RUSSIAN RIVER VALLEY, SONOMA COUNTY

THE VINEYARD

Dutton Ranch farms more than 80 separate vineyards in the Russian River Valley. Our Sauvignon Blanc vineyards, Shop Block and Mrs. George's, are planted to the Musqué clone, which is noted for its unique floral aromas. Kylie's Cuvée is a family designation from our Sisters Selection and named for Joe and Tracy Dutton's middle daughter. The Shop Block Vineyard is known for higher acid fruit, which is softened during the fermentation and aging process. The vineyards are certified Sonoma County Sustainably-Farmed and Fish-Friendly. They are dry-farmed and historically produce grapes of consistent character.

THE WINEMAKING

The fruit was harvested at night like our other vineyards. The blocks were kept separate through the pressing and fermentation process. The Shop block was whole-cluster pressed and kept in two separate tanks for a fun experiment. We racked the juice early off the sediment from one tank and inoculated with cultured yeast. The other tank was kept below 40 degrees F and we let it cold settle for just under two weeks.

The fruit from Mrs. George's Vineyard was also whole-cluster pressed, but placed into stainless steel tanks where it was inoculated with cultured yeast. The wine aged for four months in 100% stainless steel. Mrs. George's Vineyard is blended with the Shop Block Vineyard barrels prior to bottling.

TASTING NOTES

Aromas of pineapple and meadowgrass prevail on the nose followed by hints of fresh guava. The mouthfeel is crisp, focused, and lengthy on the palate. Tropical fruit, sweet basil, and ripe peach flavors are lifted by gentle citric acidity. This versatile wine is equally enjoyable with goat cheese and Frisée salad or seared tuna with ginger on the barbecue!

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.