

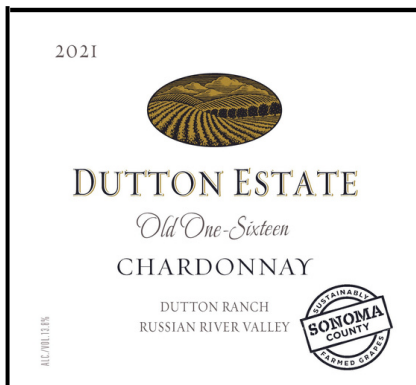


# DUTTON ESTATE

## WINERY

### TECHNICAL DATA

APPELLATION: Russian River Valley  
VINEYARDS: Sebastopol  
SOIL: Goldridge, Sandy Loam  
CLONES: 17 (Robert Young)  
HARVEST: Sept 20th  
BRIX AT HARVEST: 22..3  
FERMENTATION: 10 days in concrete egg  
AGING: Concrete egg  
BOTTLED: June 2022  
RELEASE: July 2022  
ALCOHOL: 13.8%  
pH: 3.48  
TA: 5.9  
WINEMAKER: Bobby Donnell  
CASES: 101  
PRICE: \$60



## 2021 CHARDONNAY

### OLD ONE-SIXTEEN, DUTTON RANCH RUSSIAN RIVER VALLEY, SONOMA COUNTY

#### THE VINEYARD

Dutton Ranch farms more than 80 separate vineyards in the Russian River Valley. To create our Russian River Valley Chardonnay, we pulled from four different vineyards with established pedigrees and are certified Sonoma County Sustainably-Farmed and Fish-Friendly. Old One-Sixteen joins the Dutton Estate portfolio as the fourth Chardonnay made but the first to not undergo malolactic fermentation. The fruit comes from the vineyard surrounding our tasting room in Sebastopol, which borders the Old One-Sixteen Highway, for which the wine is named.

#### THE WINEMAKING

This block of Chardonnay was picked at night and brought to the winery where it was whole cluster pressed. The juice was moved to stainless steel tanks to settle for 48 hours. It was then racked off of the heavy sediment into the concrete egg to prepare for fermentation. Once fermentation was complete, we fully halted malolactic fermentation to preserve the bright fruit and acidity of this block. This wine was also aged in the concrete egg to complement the non-malolactic, fresh fruit and minerality achieved through fermentation.

#### TASTING NOTES

The nose of this Chardonnay is bright with citrus zest and mineral characteristics. The palate is near identical to the nose in this incredibly refreshing and light-bodied wine. It makes an ideal pairing for oysters and other seafood pairings or a Dijon chicken dinner.

*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.*