



DUTTON ESTATE

WINERY

TECHNICAL DATA

APPELLATION: Russian River Valley

VINEYARD: Mrs. George's Vineyard
and Shop Block

SOIL: Goldridge, Sandy Loam

CLONE: Musqué

HARVEST: Sept 12-17th

FERMENTATION: Barrel & Stainless Steel

AGING: Barrel & Stainless Steel

BOTTLED: February 2023

RELEASE: March 2023

ALCOHOL: 13.5%

pH: 3.45

TA: 6.4

WINEMAKER: Bobby Donnell

CASES: 825

PRICE: \$29



2022 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 night-harvested and brought to the winery where it was gently whole cluster pressed. The fresh pressed juice was preserved and cold settled for 48 hours. The juice was racked off heavy solids into the fermentation vessels. Shop Block was inoculated in stainless steel where the fermentation becomes extremely active. Once the fermentation rate was steady, the wine was transferred into neutral French oak barrels where it finished fermentation and aged for four months until bottling. The mix of stainless steel and barrel fermentation for the Shop Block, captures the tropical flavors and higher acidity this vineyard adds to the final blend. The barrel fermentation and aging soften the acidity while adding length to the palate

Ms. George's Vineyard was fermented in stainless steel tanks to preserve the fresh citrus like fruit characters this vineyard brings to the Sauvignon Blanc. It completed fermentation and aged for four months in stainless steel.

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.