



DUTTON ESTATE

W I N E R Y

TECHNICAL DATA

APPELLATION: Russian River Valley
VINEYARD: Dutton Ranch "Old Vine"
Shop Block
SOIL: Butcher Clay Loam
CLONE: Old Wente
HARVEST: September 23rd
BRIX AT HARVEST: 23
FERMENTATION: Concrete egg & barrel
AGING: 50% new French oak, 50% malolactic
BOTTLED: August 2023
RELEASE: January 2024
ALCOHOL: 14.1%
pH: 3.6
TA: 5.8
WINEMAKER: Bobby Donnell
ASSISTANT WINEMAKER: Kylie Dutton
CASES: 235
PRICE: \$58



2022 CHARDONNAY

WARREN'S COLLECTION, DUTTON RANCH RUSSIAN RIVER VALLEY, SONOMA COUNTY

THE VINEYARD

Our past is our future with this wine named for Joe's father, Warren Dutton. Warren was a pioneer of Chardonnay in the Russian River Valley and so we honor his commitment to the land with this wine from our oldest vines. The fruit for this wine is harvested from our original Shop Block Chardonnay vineyard, which was planted in 1967-truly history in a bottle! The vineyard is located on the valley floor of the cool Green Valley region. Dutton Ranch farms more than 80 separate vineyards in the Russian River Valley. This vineyard is certified Sonoma County Sustainably-Farmed and Fish-Friendly. It is dry-farmed and historically produces grapes of consistent character.

THE WINEMAKING

The fruit for this wine, like all Dutton Estate wines, was harvested by hand at night to preserve the range of flavors. The fruit was whole cluster pressed and then cold settled for 48 hours. Both concrete egg fermentation and barrel fermentation were used to highlight and balance the flavors and acidity. The wine experienced 50% malolactic fermentation before aging for 10 months. A combination of new and neutral French oak barrels were used for the aging process in order to slightly soften this old vine Chardonnay.

TASTING NOTES

Lemon, pear, and yellow apple are the prominent aromas of this medium-bodied Chardonnay. Notes of apple and citrus on the palate are well-integrated with oak nuances of cinnamon, caramel, and vanilla, resulting in a beautifully layered and complex wine. Choice food pairings include pizza with goat cheese and prosciutto or lemon pepper chicken.



Video tour the Shop Block vineyard with our team here:
duttonestate.com/About-Us/Vineyards-and-Orchards

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.