

# DUTTON ESTATE

## WINERY

### TECHNICAL DATA

Appellation: Russian River Valley

Vineyards: Dutton Palms, Sebastopol, Mill Station

Soil: Goldridge, Sandy Loam

Clones: Robert Young, Wente, Heritage

Winemaking: Whole cluster pressed, barrel fermentation, 100% malolactic fermentation, 80% barrel and 20% concrete egg fermentation

Aging: 10 months in French oak, 80% barrel, 35% new

Bottled: August 2016

Release: May 2017

Alcohol: 14.1%

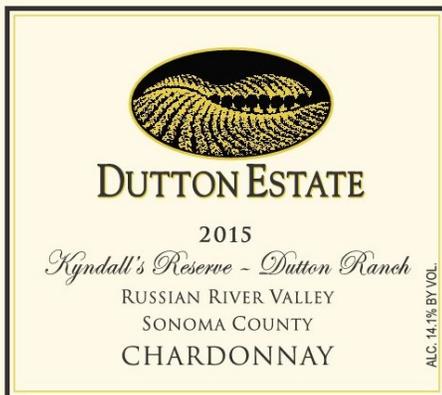
pH: 3.52

TA: 5.6

Winemaker: Terry Adams

Retail Price: \$42

Cases: 719



### 2015 CHARDONNAY

#### KYNDALL'S RESERVE, DUTTON RANCH

RUSSIAN RIVER VALLEY, SONOMA COUNTY

#### The Wine

The opening bouquet of wildflower honey, citrus, and clove capture the distinct nature of this cool-climate Chardonnay. A dry, medium-bodied wine, this wine has lush layers of freshly sliced Gravenstein and Pink Lady apple, ripe white peach, and sweet citrus fruit. It has a crisp acidity with a pleasant finish. *Kyndall's Reserve* Chardonnay is part of our *Sisters Collection* and is a family designation wine, named for Joe and Tracy Dutton's eldest daughter whose vibrant and down-to-earth personality reflect this approachable Chardonnay.

#### The Winemaking

The grapes for *Kyndall's Reserve* are night harvested and then whole cluster pressed at the winery. The juice is settled for 24 hours and then racked primarily into French oak barrels. A small portion (20%) is fermented in concrete eggs as we find that adds vibrancy on the palate. Each individual vineyard lot is separated and fermented until blending in early summer. During the fermentation processes, the wine is aged on its lees and stirred every three weeks. We used French oak barrels with varying toast levels and age to provide a rounder, balanced taste profile. The wine was cold-stabilized and filtered prior to bottling.

#### The Vineyards

To create our Russian River Valley Chardonnay, we pulled from three different vineyards with well-established pedigrees and excellent sustainable farming practices from the more than 80 that Dutton Ranch farms. Planted in 1991 with the Wente clone, the Dutton Palms Vineyard is east facing and lies within the coolest part of the Green Valley. Planted in 1980 to the Robert Young clone, the Sebastopol Vineyard surrounds our winery. The Mill Station Vineyard, in the heart of Green Valley, has forty-year old vines planted to the Heritage clone that are dry-farmed and late to harvest allowing the fruit to retain a natural high acidity and distinct citrus flavor. Each of these vineyards 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.*