

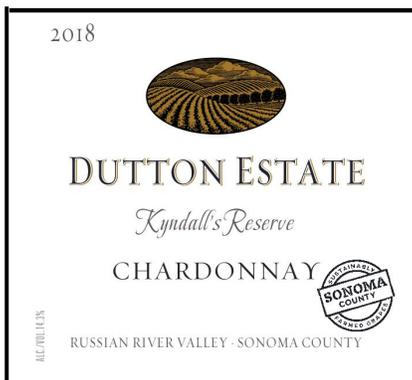


# DUTTON ESTATE

## WINERY

### TECHNICAL DATA

APPELLATION: Russian River Valley  
VINEYARDS: Sebastopol, Dutton Palms,  
Mill Station, Warren's  
SOIL: Goldridge, Sandy Loam  
CLONES: Wente, Clone 4  
HARVEST: Sept. 24th-Oct. 4th  
BRIX AT HARVEST: 23.7-24.1  
FERMENTATION: Mixture of barrel,  
stainless, and concrete egg  
AGING: Barrel and egg  
BOTTLED: July 2019  
RELEASE: January 2021  
ALCOHOL: 14.3%  
pH: 3.5  
TA: 6.3  
WINEMAKER: Bobby Donnell  
CASES: 942  
PRICE: \$42



### 2018 CHARDONNAY

#### KYNDALL'S RESERVE, 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 three different vineyards with established pedigrees and are certified Sonoma County Sustainably-Farmed and Fish-Friendly. The Sebastopol vineyard was planted in 1980 to the Robert Young Clone, the Dutton Palms Vineyard, the coolest of all, was planted in 1991 to the Wente Clone, and the forty-year-old vines at the Mill Station Vineyard are planted to the Heritage clone. In 2018 vineyard conditions were even and ideal, which allowed for steady sugar increases while maintaining pH levels.

##### THE WINEMAKING

Kyndall's Reserve is a perfect balance of all we do well here at Dutton Estate Winery: grape growing and winemaking. Kyndall's Reserve is part of our Sister's Selection and is a family designation wine named for Joe and Tracy's eldest daughter whose down-to-earth personality is reflected in this approachable Chardonnay. The fruit is hand-picked at night and brought to the winery to be whole-cluster pressed. The fruit is fermented in equal parts concrete egg, stainless steel, and French Oak. The wine was barrel and concrete egg aged separately, and the concrete egg portion did not go through malolactic fermentation. The separate lots were blended together prior to bottling to best preserve terroir and different fermentation styles.

##### TASTING NOTES

Light gold in color, the nose is super expressive with aromas of apple, quince, lemon curd, vanilla, and little cuties. Even a hint of minerality. The aromas follow through to the palate, especially the refreshing apple and cutie notes. The palate also displays nuances of toast and butterscotch from the oak influence. Kyndall's Reserve is delightful to sip on its own or with a simple supper of citrus-marinated chicken or vegetable kabobs with pineapple.

*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.*