



# DUTTON ESTATE

## WINERY

### 2019 KYLIE'S FUMÉ

RUSSIAN RIVER VALLEY, SONOMA COUNTY

#### TECHNICAL DATA

APPELLATION: Russian River Valley  
VINEYARDS: Shop Block  
SOIL: Goldridge, Sandy Loam  
CLONES: Musqué  
HARVEST: September 20th  
BRIX AT HARVEST: 23.5  
FERMENTATION: Night picked by hand, whole cluster pressed. Stainless Steel and Barrel fermented. Cold Fermented 55-60F  
YEAST: Anchor Alchemy  
AGING: Neutral French oak, 2% New French Oak medium toast,  
BOTTLED: March 2019  
RELEASE: May 2019  
ALCOHOL: 14.1%  
pH: 3.38  
TA: 6.7 g/l  
WINEMAKER: Bobby Donnell  
RETAIL PRICE: \$25  
CASES: 133

The two-acre lot of Shop Block Vineyard is in the heart of the Green Valley and was planted to the Musqué clone in the late 1990's. Mrs. George Vineyard, a stone's throw away from the Home Ranch, brings out unique floral notes in its fruit. We selected these vineyards from the more than 80 that Dutton Ranch farms for their fabulous Musqué fruit; both are certified Sonoma County Sustainably-Farmed and Fish-Friendly.

The 2019 is the third vintage with the Sonoma County Sustainably Farmed Grapes label identifier. This reflects our family's and our community's commitment to growing grapes that benefit farmers and wine lovers today as well as ensure viable businesses for the future. At Dutton Estate, we have felt connected to the land through six generations and are proud to lead this initiative with other grape growers.

#### THE WINE

Kylie's is a family designation from our Sisters Selection and named for Joe and Tracy Dutton's middle daughter who, as a child, loved to swirl a wine glass calling out flavors and aromas she noticed to her parents. Her adventurous spirit and sparkling personality reflect the plethora of fruit, spice, and floral notes found in this wine.

#### THE WINEMAKING

From beginning to end this particular Sauvignon Blanc is all things Kylie. Before we even thought about harvest Kylie came to me and wanted to do something special for the wine club with her name sake wine. Her first and singular thought was to add more integrated oak with 100% barrel fermentation. This began the brainstorming behind the Fume' Blanc we now call Kylie's Fumé. Kylie and I began to search for a unique cooper and the style of toast level that would give this wine lift without over powering it. We found that barrel from Le Grand with their special toasting called LUMINEUSE+. This 100% barrel fermented Sauvignon Blanc was created for the WOW factor and to make Kylie happy. Its hard to believe that it has 30% new French Oak. The oak provides a underlining sweetness with coconut richness to run alongside the tropical aromas. Fermenting the wine a bit warmer helped to extract more aromas and the rich flavors of the barrels. The Shop Block is known for it's higher acid but the newer oak helps balance that zing a bit while featuring ripe fruit, rich texture and a full palate.

#### TASTING NOTES

Tropical notes of mango, pineapple and light oak spice with a subtle perfume of green fruits and anise engage the nose immediately. Tropical melon fruits with green fruit undertones permeate the palate. Lemon grass notes with subtle oak and a touch of baking spice add intrigue to the wine. Green melon fruits and a bite of lime draws out the long finish. A perfect warm weather wine for a plate fresh goat cheese, a toasted baguette, fruit and a great book!



*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.*



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