

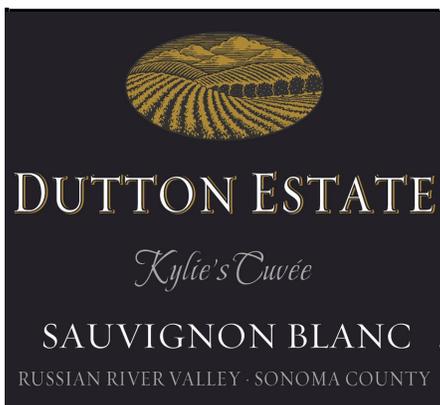


DUTTON ESTATE

W I N E R Y

TECHNICAL DATA

APPELLATION: Russian River Valley
VINEYARD: Mrs. George's Vineyard
and Shop Block
SOIL: Goldridge, Sandy Loam
CLONE: Musqué
HARVEST: September 14th & 18th
FERMENTATION: Barrel & Stainless Steel
AGING: Barrel & Stainless Steel
BOTTLED: February 2021
RELEASE: June 2021
ALCOHOL: 14.1%
pH: 3.35
TA: 6.4
WINEMAKER: Bobby Donnell
CASES: 527
PRICE: \$27



2020 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 harvested at night and brought to the winery during two separate picks and was kept separate through the fermentation process. The Shop Block was harvested on September 14th and was whole-cluster pressed. The fruit was racked off the sediment, placed into neutral French oak barrels and inoculated with cultured yeast, then stored in our cellar for 14 days. The wine was racked from the lees and transferred back into a mix of once-used & neutral French Oak barrels for four months before blending.

The fruit from Mrs. George's Vineyard was also whole-cluster pressed, but placed into stainless steel tanks where it was inoculated with cultured yeast. The wine aged for four months in 75% stainless steel and 25% in a mixture of new and neutral French Oak. Mrs. George's Vineyard is blended with the Shop Block Vineyard barrels prior to bottling. This process preserves the fresh fruit and tropical flavors while keeping the wine rich and full on the palate.

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.