

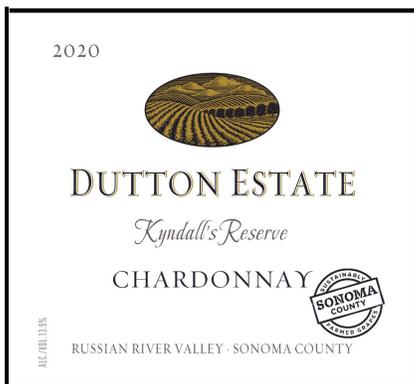


DUTTON ESTATE

WINERY

TECHNICAL DATA

APPELLATION: Russian River Valley
VINEYARDS: Sebastopol, Mill Station,
Shop Block
SOIL: Goldridge, Sandy Loam
CLONES: Old Wente, Robert Young
HARVEST: Sept 10th-Oct-9th
BRIX AT HARVEST: 22.5-24.0
FERMENTATION: Mixture of barrel,
stainless, and concrete egg
AGING: Barrel, stainless steel, concrete
BOTTLED: August 2021
RELEASE: September 2022
ALCOHOL: 13.9%
pH: 3.46
TA: 6.2
WINEMAKER: Bobby Donnell
CASES: 360
PRICE: \$45



2020 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 four different vineyards with established pedigrees and are certified Sonoma County Sustainably-Farmed and Fish-Friendly. 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 vineyards selected for the Kyndall's Reserve range in age, some vines are up to 54 years old! This range contributes a depth of flavor and aromatics, encompassing the best of the Russian River Valley.

THE WINEMAKING

Kyndall's Reserve is a perfect balance of all we do well here at Dutton Estate Winery: grape growing and winemaking. 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

This wine immediately presents very fruit-forward aromas of apricot, peach, and other stone fruits. These aromas are complemented by a light bouquet of vanilla, toast, and most notably, caramel. The apricot and vanilla are most present on the palate as well as a hint of lemon and touch of minerality. The most intriguing bit of our Kyndall's Reserve is balanced acidity and mouth feel despite the rich fruit notes. It would pair wonderfully with most seafood and white meat, creamier dishes like risotto and soft cheeses, or apple crisp made from our Sebastopol Gravenstein apples!

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.