



DUTTON ESTATE

W I N E R Y

TECHNICAL DATA

APPELLATION: Russian River Valley

VINEYARD: Shop Block

SOIL: Goldridge, Sandy Loam

CLONE: Musqué

HARVEST: September 17th

FERMENTATION: 100% barrel

AGING: 100% barrel, 50% new

BOTTLED: March 2022

RELEASE: March 2022

ALCOHOL: 14.1%

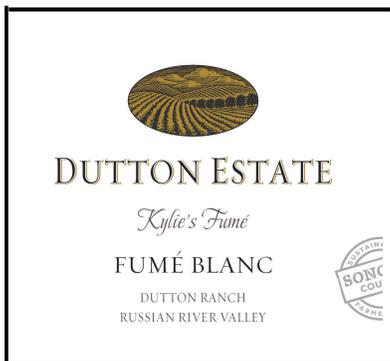
pH: 3.5

TA: 6.2

WINEMAKER: Bobby Donnell

CASES: 100

PRICE: \$30



2021 KYLIE'S FUMÉ BLANC

RUSSIAN RIVER VALLEY, SONOMA COUNTY

THE VINEYARD

Dutton Ranch farms more than 80 separate vineyards in the Russian River Valley. This is our third vintage of Fumé Blanc from our Shop Block Vineyard. Our Sauvignon Blanc vineyards are planted to the Musqué clone, which is noted for its unique floral aromas. 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 produces grapes of consistent character.

THE WINEMAKING

In 2021, The fruit was harvested at night and brought to the winery where it was immediately pressed and moved to 2 year old oak barrels for inoculation. After fermentation, the wine remained in the same barrels to add even more oak notes to final wine.

TASTING NOTES

Our 2021 vintage closely resembles what we were able to produce in 2020. Mango and pineapple are the dominant aromas with slight oak spice and perfume of green fruits. Tropical melon, lychee undertones, and a squeeze of lime permeate the palate. Lemongrass notes with toasted coconut nuances from barrel fermentation and age round out this smooth white. You'll find this wine goes with common pairings like goat cheese and seafood, and many other spring time dishes!

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.