

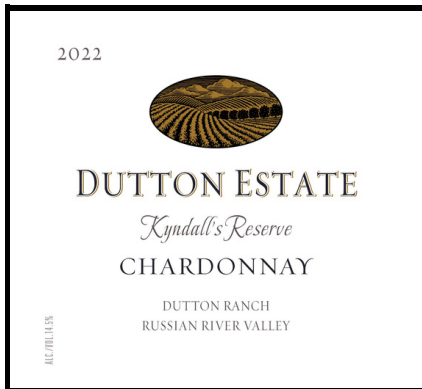


DUTTON ESTATE

WINERY

TECHNICAL DATA

APPELLATION: Russian River Valley
VINEYARDS: Sebastopol, Morelli Lane, Shop Block
SOIL: Goldridge, Sandy Loam
CLONES: Old Wente, Robert Young, Hyde
HARVEST: Sept 19th-Oct 6th
BRIX AT HARVEST: 22.3-24.0
FERMENTATION: Mixture of barrel, stainless, and concrete egg
AGING: 40% new oak, concrete egg
BOTTLED: August 2023
RELEASE: October 2023
ALCOHOL: 14.5%
pH: 3.5
TA: 5.5
WINEMAKER: Bobby Donnell
ASSISTANT WINEMAKER: Kylie Dutton
CASES: 986
PRICE: \$47



2022 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 carefully crafted to preserve the bright fruit characteristics and acidity of true Russian River Valley chardonnay. Sebastopol Vineyards, Shop Block and Morelli Lane are night harvested on different days given their individual microclimates. The fruit from each vineyard was brought to the winery and whole cluster pressed. All fermentation vessels were utilized in this chardonnay with one third of the lots each fermenting in concrete egg, oak barrels, and stainless steel. Primary fermentation was followed by partial malolactic fermentation up to 75%. Final barrel aging took place in 40% new French Oak barrels and concrete egg before the separate vineyard blocks were blended prior to bottling.

TASTING NOTES

This Chardonnay has a decadent nose of apricot, vanilla, and caramel notes to greet the senses. On the palate this wine bursts with flavors of apple and pear and shows the oak influence with hints of toast and baking spices - almost like your favorite apple pie! The winemaking style preserves acidity despite the rich flavors and aromas, making this a medium-bodied, food-friendly wine. A hearty salad topped with orchard fruits, barbecue chicken, or local cheese spread would certainly make this wine shine.



Video tour the source vineyards with our team here:
duttonestate.com/About-Us/Vineyards-and-Orchards

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.