

DUTTON ESTATE

W I N E R Y

Technical Data

Appellation: Russian River Valley

Vineyards: Dutton Palms, Sebastopol, Mill Station

Soil: Goldridge, Sandy Loam

Clones: Robert Young, Wente

Winemaking: Whole cluster pressed, barrel fermentation, 100% malolactic fermentation

Aging: 10 months in French oak, 60% barrel (35% new,) 20% concrete egg

Bottled: August 2016

Release: May 2017

Alcohol: 14.3%

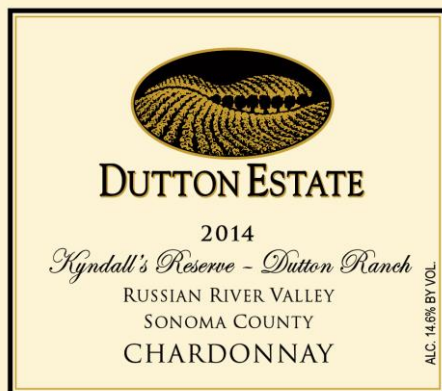
pH: 3.43

TA: 6.0

Winemaker: Terry Adams

Retail Price: \$42

Cases: 726



2014 Chardonnay

Kyndall's Reserve, Dutton Ranch

Russian river valley, Sonoma County

The Wine

A solid representation of a cool-climate Chardonnay, the bouquet opens with stone fruits, vanilla, citrus, and cinnamon. The first indulgent sip produces flavors reminiscent of our early Sebastopol days from generations prior with a mix of red and green apples with varying levels of tart and sweetness. The next flavors that surge the palate are yellow nectarine, navel orange zest, buttercream, and orange honey. Seamless from start to finish with a smooth texture, the crisp acidity shines through making this a utterly delightful wine. *Kyndall's Reserve* Chardonnay is part of our *Sisters Collection* and is a family designation wine, named for Joe and Tracy Dutton's eldest daughter.

The Winemaking

The grapes for *Kyndall's Reserve* are whole cluster pressed. The juice is settled for 24 hours and then racked into oak barrels. We also fermented 20% of the blend in concrete eggs to give a freshness that we find appealing. Each individual vineyard lot is separated until blending in early summer. During the fermentation processes, the wine is aged on its lees and stirred every three weeks. We used French oak barrels with varying toast levels and age to provide a rounder, balanced taste profile. The wine was cold-stabilized and filtered prior to bottling.

The Vineyards

Dutton Ranch farms more than 80 separate vineyards in the Russian River Valley. To create our signature Russian River Valley Chardonnay, we sourced three different vineyards with well-established pedigrees and excellent sustainable farming practices. Each of these three – Sebastopol Vineyard (planted in 1980,) Mill Station Vineyard (planted more than 40-years ago,) and Dutton Palms (planted in 1991) – bring their own unique characteristics and flavors to this wine while harmoniously blending together to represent a classic Russian River Valley Chardonnay. All three are certified Sonoma County Sustainably-Farmed and Fish-Friendly vineyards.

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.

