

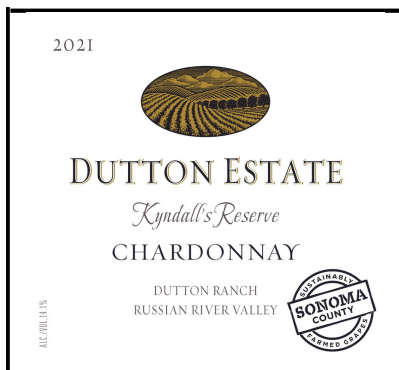


DUTTON ESTATE

WINERY

TECHNICAL DATA

APPELLATION: Russian River Valley
VINEYARDS: Sebastopol, Mill Station,
Shop Block
SOIL: Goldridge, Sandy Loam
CLONES: Old Wente, Robert Young,
Heritage
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: June 2022
RELEASE: December 2022
ALCOHOL: 14.1%
pH: 3.5
TA: 5.5
WINEMAKER: Bobby Donnell
CASES: 660
PRICE: \$46



2021 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 Mill Station 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

Opening with beautiful citrus and hints of creamy lemon curd, this wine immediately entices the senses. The citrus notes are present on the palate along with crisp Golden Delicious apple and pear with baking spices like nutmeg on the long finish. The most intriguing bit of our Kyndall's Reserve is balanced acidity and creamy mouth feel despite the rich fruit notes. This acidity keeps this wine bright and food friendly, resulting in a medium-bodied chardonnay that would pair wonderfully with most seafood and white meat, like shrimp in a citrus glaze or a salad loaded with sliced apples or peaches.

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.