

2023 KYNDALL'S RESERVE CHARDONNAY

Russian River Valley



DUTTON ESTATE
WINERY



WINEMAKER

Kylie Dutton
Bobby Donnell (Consulting)

COMPOSITION

Chardonnay 100% | Old Wente, Robert Young & Hyde Clones

VINEYARD

At Dutton Ranch, we proudly cultivate 80+ vineyards in the scenic Russian River Valley. Our exquisite Russian River Valley Chardonnay showcases our craftsmanship, sourced from meticulously selected Sonoma County Sustainably-Farmed and Fish-Friendly certified vineyards. One standout is Kyndall's Reserve, an extraordinary Chardonnay named after Joe and Tracy's eldest daughter. Crafted with care, this approachable wine embodies Kyndall's down-to-earth personality. Selected from vineyards with over 54 years of growth, Kyndall's Reserve offers exceptional flavor depth and mesmerizing aromatics.

WINEMAKING

Kyndall's Reserve is carefully crafted to preserve the vibrant fruit characteristics and refreshing acidity that define authentic Russian River Valley chardonnay. Harvested from our estate vineyards named Sebastopol Vineyards, Shop Block, and Morelli Lane Vineyard, each having unique microclimates, the fruit is pressed whole cluster and undergoes fermentation in a variety of vessels. These include concrete eggs, oak barrels, and stainless steel, each vessel contributing its own distinct essence. After primary fermentation, up to 85% partial malolactic fermentation is carried out. The chardonnay ages in 40% new French Oak barrels and concrete eggs before the vineyard selections are blended and bottled with precision.

TASTING NOTES

A luxuriously aromatic profile. The delightful aromas of lemon-lime, green apple, apricot, vanilla, and caramel awakes the senses. On the palate, experience a burst of vibrant apple and pear flavors, skillfully complemented by the oak-infused hints of toast and apple-hazelnut core. This wine elegantly balances its rich flavors and fragrances while preserving a refreshing acidity, resulting in a medium-bodied and versatile wine that pairs beautifully with a wide range of dishes.

PAIRING

“Pan-Seared Salmon
with a Hazelnut Crust, or
Lemon-Garlic Shrimp
Skewers!”



UPC: 1-87737-00011-1

TECHNICAL

Alcohol: 13.9%

Vineyard: Sebastopol Vineyards, Morelli Lane, Shop Block, Dutton Palms

Cases: 912

pH: 3.5 | TA: 5.5 g/l | Harvest: Sept 29 - Oct 28 | Brix: 22.1-23.9

Aging: 40% new oak, 15% concrete egg, 45% neutral oak | Bottled: August 2024

Standard Retail Price: \$47

PRODUCER PROFILE

Celebrating 30 years! Established in 1995.

Our family is six generations of Sonoma County farmers and second-generation vintners. Each bottle of Dutton Estate wine reflects our passion for this remarkable landscape, our dedication to sustainable farming, and our family legacy through making wine.