

DUTTON *Goldfield*

2006

DUTTON RANCH
CHARDONNAY
RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley – Green
Valley

VINEYARDS

Mill Station, Morelli Lane,
Rued, Schwartz, Walker Hill

ALCOHOL

13.5%

TITRATABLE ACIDITY

0.67 gm/100 ml

pH

3.45

WINEMAKING

100% barrel fermentation,
100% malolactic fermentation,
lees stirred twice monthly

BARREL AGING

Aged 10 months in
French oak barrels
(40% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

3,974

THE VINEYARDS

Dutton Ranch farms over sixty unique, separate vineyards located in the coolest areas of the Russian River Valley, primarily in the Green Valley appellation. Dan and Steve select their favorite Dutton Ranch vineyards to craft a wine reflecting our vision of classic Russian River Valley Chardonnay. The vineyards we choose are based on our desire to offer wines with fruit intensity, great acid structure and richness, even after full barrel and malolactic fermentation.

Mill Station, Rued, Schwartz and Walker Hill are all old vine (greater than 30 years), old clone vineyards located in the cold heart of Green Valley. They provide the beautiful citrus backbone, spicy floral nose, and tropical and mineral overtones of this offering. Morelli Lane Vineyard, planted to the Hyde clone of Chardonnay, is located high on top of Stoetz Ridge on the west side of the valley, and contributes notes of stone fruit and pear to the wine.

WINEMAKING

The individual lots are barrel fermented using a combination of indigenous and inoculated yeast strains. They undergo malolactic fermentation, and the lees are stirred twice monthly. The blend is assembled, with the primary lees, in early spring, and continues to age in French oak barrels through the summer. We at Dutton-Goldfield choose our barrels to emphasize the fruit and vineyard characteristics of the wine, rather than showcasing the oak itself. The wine is bottled in early fall after approximately ten months in barrel.

THE WINE

Our dry farmed, low yielding old chardonnay vines served us beautifully in the long, cool 2006 vintage. Their thick skins and high acid held beautifully this season and gave us a classic Dutton Ranch Chard, with its crisp fruit, great structure and moderate alcohol. Lush pear and vivid citrus aromas lead in the nose, followed by fresh cream and toffee overtones. In the mouth, the candied lime and citrus elements shine through, supported by creamy caramel undertones and fresh acidity. This is a wine of balance, freshness and personality. Enjoy it on its own to start an evening, or with everything from hors d'oeuvres to roasted fowl, sautéed fish and grilled pork.

Dutton-Goldfield Winery began in a vineyard in 1998, when longtime colleagues and friends Steve Dutton and Dan Goldfield recognized a shared vision between them—to craft wines that express the personalities of their vineyards, and which they'd enjoy drinking at their own dinner tables. Our mission is to produce world-class wines that display the brightness of fruit, complexity, structure and balance that are reflective of our cool coastal home.