

# DUTTON *Goldfield*

2006

**DUTTON RANCH—RUED VINEYARD**  
**CHARDONNAY**  
**RUSSIAN RIVER VALLEY**

**APPELLATION**

Russian River Valley – Green  
Valley

**VINEYARD**

Rued Vineyard

**ALCOHOL**

13.7%

**TITRATABLE ACIDITY**

0.62 gm/100 ml

**PH**

3.52

**WINEMAKING**

100% barrel fermentation,  
100% malolactic  
fermentation, bottled  
unfiltered, stirred lees

**BARREL AGING**

17 months in French oak  
(55% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

600

**THE VINEYARD**

In 1969 Warren Dutton planted this scenic Chardonnay vineyard on a redwood ringed, east-facing hillside west of the town of Graton. Originally budded as Old Wente clone, it turns out that over half of the wood he received was a so called “chardonnay musqué” selection, which produces wines of quite floral, high-toned fruit aromas, and exceptionally rich mouthfeel. The selection has since been propagated across California and is referred to as the “Rued Clone.” This dry farmed vineyard’s old vines produce clusters with tiny golden translucent berries, solid acidity, and a wonderfully enticing depth of flavors.

**WINEMAKING**

The exceptional fruit from this old vineyard enables the winemaker to pull out all the stops but still produce a wine of great structure and fruit focus. Rued is always 100% barrel fermented, and undergoes full malolactic fermentation. A large portion of the barrels are fermented using native yeast for richness and complexity, while some are inoculated with cultured strains that showcase the floral aromatics of the clone. The blend for this wine was barrel selected (about 50% of the total actually made the blend) in May of 2007, blended along with the primary yeast lees, and then sent back to barrel until unfiltered bottling in February of 2008. We loved once used Remond Allier, and Seguin Moreau Grand Cru barrels for this final blend as they bring out the inherent floral character of the fruit as well as imparting exotic ginger overtones. With the great structure and concentration inherent this fruit, long barrel aging adds a wonderful combination of lushness and complexity that only the best of chard vineyards can provide.

**THE WINE**

Long, cool vintages like 2006 perfectly suit dry farmed old vineyards like Rued. The extended ripening in cool weather develops the great richness and floral character of the wine while maintaining the fresh acidity and moderate alcohol that holds it all together. The natural citrus notes really stand out in this vintage. It draws one in with aromas of tangerine, lychee nut, and pear, along with undertones of lilac, ginger and toffee. In the mouth, the fresh spiced pear, tangerine and tropical fruit carry all the way through to the finish. There is always a slight tannin component to Rued (owing to the small berries and thick skins) which extends the finish and gives structure in the mouth. The total effect is one of a complete, solid and opulent chardonnay. This a wonderful wine for both decadent cream-based dishes, along with rich seafood fare such as lobster and crab, as well as roasted chicken and grilled veal. Don’t forget to lay a few bottles down – in 10 years you’ll be richly rewarded.

*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.*