

Dutton Ranch

Chardonnay

2013

195 cases

Vineyard

<i>Vineyard</i>	<i>Dutton Mill Station</i>
<i>Varietal</i>	<i>Chardonnay</i>
<i>Appellation</i>	<i>Russian River Valley</i>
<i>Harvest Date</i>	<i>September 20</i>
<i>Brix</i>	<i>22.1</i>

Kirk Venge's Notes

Our Dutton Ranch Chardonnay hails from the Mill Station Vineyard in Green Valley within the Russian River Valley AVA. This cool climate Dijon clone bursts with notes of caramelized pineapple, mango, papaya, and robust barrel warmth. Opulent mouth-feel, impeccable balance, and a sensational finish define this single vineyard Chardonnay.

Crafting Chardonnay

Philosophy -

Part of our Signature Series, our 2013 Dutton Ranch Chardonnay is a perfect addition to our single-vineyard designates. We are generally known for doing unique white and red blends with a handful of single vineyard Cabernets and Syrahs. However, this vintage presented us with an opportunity to showcase this beautiful Chardonnay as a stand-alone bottling. This Chardonnay comes from Mill Station vineyard located in Green Valley and is owned and operated by the Dutton family. The climate in Green Valley is the coolest region of the Russian River Valley, which makes it perfect for producing great Chardonnay grapes.

Harvest & Winemaking -

Like all of our wines, this delicate white varietal was carefully hand harvested early in the cool hours of the morning into half-ton bins. The fruit is put direct to press to ensure the freshest and most immediate pressing of the undamaged whole clusters. The juice goes through an oxidative settling for 48 hours then racked to 25% new French oak. The fermentation is cool and long, helping to preserve the aromatics we enjoy in this wine. The wine was kept on its' lees for the 14 months it aged in barrel. In the beginning of the barrel ageing, the lees was gently stirred for further mid palate development. Only a small percentage of this Chardonnay was taken through malolactic fermentation.

Results-

- Our 2013 Dutton Ranch Chardonnay was bottled on February 10, 2015.
- 195 cases produced
- Final wine values are 13.7% alcohol; 0.72 TA and 3.48 pH.