

2016 GOLDSCHMIDT RESERVE

SINGING TREE

“DUTTON RANCH”
RUSSIAN RIVER VALLEY
CHARDONNAY



TECHNICAL NOTES

Vintage: 2016

Varietal: 100% Chardonnay

Vineyard: Dutton Ranch Mill Station

Clone: Dijon

Soil: Goldridge Fine Sandy Loam

Harvest: Sep 29, 2016

Press: Gentle whole-cluster pressed

Yield: 3.8 tons per acre, by hand

pH: 3.44

Total Acidity: 7.2 g/l

Brix: 24.4 - 25.4

Alc %: 14.4

Ferment: Barrel fermented

ML: Partial

Residual Sugar: 0.3 g/L

Filtering: Unfiltered

Aging: 6 months

Barrels: 6 total, French

(1) Francois Freres oak barrel, new

(5) Seguin Moreau, neutral

Toast: Medium-plus

Stirring the lees: adds nuance and
structure

Cases Produced: 143

The rolling hills and gentle slopes near the town of Sebastopol were once home to apple orchards filled with songbirds. By the early 1990's, though, most of the orchards were replanted with grapes. It is here along the banks of Atascadero Creek that veteran winemaker Nick Goldschmidt finds himself evaluating the 2016 harvest:

“Chardonnay is great to work-with, as the range of styles is very broad and permits a lot of flexibility. The Mill Station site on Poplar Way allows me to create a Chardonnay with lush, alluring flavors and bright acidity. I just love this vineyard.”

Singing Tree Dutton is Nick Goldschmidt's rendition for cool climate Chardonnay. Sourced from this world-famous vineyard, the wine dazzles with personality and refinement. Mill Station lies in a very cool area of Sonoma County and lends a distinct minerality and structural backbone to the wines produced here.

Vintage Notes:

After four years of drought the 2016 growing season started with abundant and consistent rainfall. A warmer and milder 2015 winter caused an early bud break. Over the summer, the vineyards saw beautiful warm days with many cool foggy evenings. June and July were generally milder without experiencing extended heat spikes or long duration heat events. August was much cooler than usual though, and this cooler weather cycle slowed the harvest process and resulted in increased hang times for fruit. The grapes showed amazing ripeness and greater layers of flavors without excess or exaggerated sugar levels. Warm weather returned and harvest came very fast. There's a wonderful purity of fruit and the wines are already showing a really enticing floral perfume.

Tasting Notes:

Light pale gold; aromas of crème-brulee, custard, marzipan, and honeysuckle are lightly framed by toasty French oak. Shows white peach, apricot, pineapple, and Meyer lemon flavors in a bright and lively style. The mid-palate is rich and fruity yet dry. Transitions from creamy vanilla to a trace of Fuji apple in the finish.

Nick Goldschmidt
WINEMAKER