



2019 Dutton Ranch RESERVE CHARDONNAY

VINEYARD NOTES

The gentle slopes near the town of Graton were once home to apple orchards filled with songbirds. By the early 1990s, most of the orchards were replanted with grapes. It is here along the banks of Atascadero Creek at Dutton Ranch Mill Station in Green Valley, the coolest sub-appellation of the Russian River, that veteran winemaker Nick Goldschmidt crafts his rendition of cool-climate chardonnay. The Dutton Reserve Chardonnay is shaped by a distinct minerality and structural backbone, layered with graphite and verve.

VINTAGE NOTES

The major events in 2019 were the floods in March and the fires in October. However neither one affected what ultimately resulted in a vintage of outstanding quality. There was a cool start, a nice even warm ripening season with average summer temperatures, and then the harvest was completing in late September with an even paced picking schedule. All factors which have led to a stellar vintage.

TASTING NOTES

Mid straw in color with aromas of baked pear, caramel, hazelnut, honey and a touch of melon and graphite. The palate is brigh and elegant with pear, citrus and a little vanilla. The finiahs is bright and lifted with mineral and wet stone flavor.

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!



VINTAGE

2019

VARIETAL

100% Chardonnay

APPELLATION

Russian River Valley

VINEYARD

Dutton Ranch Mill Station

VINES / ROOTSTOCK / CLONE

Field Selection/1103P/See

SOILS / PRUNING / TRELLIS

Sandy Loam, Gold Ridge/Cane/U-trellis

HARVEST DATE

Hand Harvested 9/30/2019

HARVEST YIELD

2 tons per acre

ALCOHOL / TA / pH

14.4% / 6.2g/L / 3.3

FILTERING

Unfined / Unfiltered / Vegan

FERMENTATION

Barrel / Partial ML

BARRELS

100% French / Tight Grain / 10% New

CASES PRODUCED

200 12-PACKS

WINEMAKER

Nick Goldschmidt

