

2017 GOLDSCHMIDT RESERVE

SINGING TREE

“DUTTON RANCH”
RUSSIAN RIVER VALLEY
CHARDONNAY



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 2017 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.”

TECHNICAL NOTES

Vintage:	2017
Varietal:	100% Chardonnay
Vineyard:	Dutton Ranch Mill Station
Soil:	Goldridge Fine Sandy Loam
Press:	Gentle whole-cluster pressed
Yield:	3.8 tons per acre, by hand
Alc %:	14.4%
Ferment:	Barrel fermented
ML:	Partial
Residual Sugar:	0. 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

The 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.

Tasting Notes:

Light pale gold; aromas of crème-brûlée, 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
WINEMASTER