

DUTTON *Goldfield*

2000

Rued Vineyard
(Dutton Ranch)

CHARDONNAY

Russian River Valley

APPELLATION

Russian River Valley

VINEYARDS

Rued Vineyard

ALCOHOL

13.5

TITRATABLE ACIDITY

.60 gm/100ml.

pH

3.48

WINEMAKING

100% barrel fermentation,
100% malolactic
fermentation, bottled
unfined and unfiltered,
lees stirred twice monthly

BARREL AGING

10 months in French oak
(60% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

240

THE VINEYARD

In 1969 Warren Dutton planted this Chardonnay vineyard on an east-facing hillside west of the town of Graton. It turns out that the bud wood he planted produced wines exhibiting exotic high-toned fruit characteristics and exceptionally rich mouth feel. The clone has since been propagated across California and is referred to as the "Rued Clone." This vineyard's old vines produce clusters with tiny golden translucent berries, solid acidity, and wonderfully enticing flavors.

WINEMAKING

The vineyard is split into 2 blocks to vary yeast usage in the winery. The individual lots are barrel fermented and undergo malolactic fermentation, with the lees being stirred twice monthly. The blend is assembled, with the primary lees, in early spring, and continues to age in the French oak barrels through the summer. We at Dutton-Goldfield choose our barrels to emphasize the fruit and vineyard characteristics of the wine, instead of showcasing the oak itself. The wine is bottled unfined and unfiltered in early fall after approximately ten months in barrel.

THE WINE

The unique clone planted in the Rued Vineyard produces a wine with dense floral, pear and tropical fruit on the nose. In the mouth it shows exceptional weight and viscosity. It's like candy for adults: super rich with lots of balancing acidity; a touch of tropical juiciness, a hint of mineral and round kiwi/pear with overtones of toffee and caramel from the oak.