

DUTTON *Goldfield*

**2001
DUTTON RANCH
CHARDONNAY
RUSSIAN RIVER VALLEY**

APPELLATION

Russian River Valley – Green Valley

VINEYARDS

Mill Station Vineyard, Morelli Lane Vineyard, Rued Vineyard

ALCOHOL

13.50%

TITRATABLE ACIDITY

.60 gm/100 ml.

pH

3.45

WINEMAKING

100% barrel fermentation, 100% malolactic fermentation, lees stirred twice monthly

BARREL AGING

Aged 10 months in French oak barrels

WINEMAKER

Dan Goldfield

CASES PRODUCED

THE VINEYARDS

Dutton Ranch farms over sixty unique, separate vineyards located in the coolest areas of the Russian River Valley, primarily in the Green Valley sub-appellation. Dan and Steve select their favorite Dutton Ranch vineyards to craft a wine reflecting our vision of classic Russian River Valley Chardonnay. The vineyards we choose are based on our desire to offer wines with fruit intensity, great acid structure, and richness even after full barrel and malolactic fermentation.

The Rued and Mill Station vineyards are both old clone, 30 year-old vineyards located in the coldest parts of Green Valley. Morelli Lane Vineyard is located high on top of Stoetz Ridge, on the west side of Green Valley, and is planted to the Hyde clone of Chardonnay. From Mill Station comes the citrus brightness and acid backbone of the wine. Morelli contributes notes of stone fruit and pear, and Rued provides its tropical and mineral overtones along with an extra bit of thickness on the palate.

WINEMAKING

The individual lots are barrel fermented using a combination of indigenous and inoculated yeast strains. They undergo malolactic fermentation, and the lees are stirred twice monthly. The blend is assembled, with the primary lees, in early spring, and continues to age in 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 unfiltered in early fall after approximately ten months in barrel.

THE WINE

The warm and very low yielding 2001 vintage helped produce a wine of exceptional thickness to go along with the bright acid backbone inherent in fine Russian River Chardonnay. The wine leads with lime, pear and caramel on the nose, and an almost oily richness. On the palate it offers an unctuous balance of stone fruits and citrus, with a hint of honeysuckle. It finishes with bright lime and lingering candied overtones. The great acid balance in this wine contributes to its great versatility for food pairings.

After working closely together as winemaker and grape grower since 1990, Steve Dutton and Dan Goldfield merged their talents to create Dutton-Goldfield Winery in 1998. Our mission is to produce vineyard-designated Pinot Noir and Chardonnay (along with a touch of Zinfandel and Syrah) from our home in the western Russian River Valley. The wines express the unique qualities of fruit from hand-selected vineyards and the work of an appreciative winemaker.