

# DUTTON *Goldfield*

**2001**  
**RUED VINEYARD (DUTTON RANCH)**  
**CHARDONNAY**  
**RUSSIAN RIVER VALLEY**

**APPELLATION**

Russian River Valley

**VINEYARDS**

Rued Vineyard

**ALCOHOL**

13.5

**TITRATABLE ACIDITY**

.60 gm/100ml.

**PH**

3.46

**WINEMAKING**

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

**BARREL AGING**

10 months in French oak  
(60% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

290

**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**

After whole cluster pressing, the Rued juice was split into 3 lots to vary yeast usage in the winery (indigenous, M2 and BGB). The individual lots were barrel fermented and went through malolactic fermentation, with the lees stirred twice monthly. The blend was assembled, with the primary lees, in early spring, and continued 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, rather than showcasing the oak itself. The wine was fined very lightly with isinglass and bottled unfiltered in early fall after approximately ten months in barrel.

**THE WINE**

2001 was an extremely low yielding year for the Rued vineyard, as well as for Chardonnay in general in the Russian River Valley. The tiny clusters of the Rued clone produced a wine of particular density and aromatic intensity this year. The nose comes on with focused floral, pear and tropical fruit, along with candied caramel and mineral overtones. In the mouth its exceptional weight and viscosity is well balanced by its bright acidity. It's like candy for adults: rich, fresh and tropical, with a hint of mineral and kiwi/pear. The finish lingers with fresh pear fruit and lush overtones of toffee and caramel.

*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.*