

# DUTTON *Goldfield*

2022

DUTTON RANCH  
CHARDONNAY  
RUSSIAN RIVER VALLEY

**APPELLATION**

Russian River Valley

**VINEYARDS**

**All Certified Sustainable**

Mill Station, Walker Hill,  
Z Clone

**ALCOHOL**

13.5%

**TITRATABLE ACIDITY**

6.9 gm/Lit.

**pH**

3.33

**WINEMAKING**

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

**BARREL AGING**

Aged 10 months in  
French oak barrels  
(40% new barrels)

**WINEMAKER**

Dan Goldfield

**SUGGESTED RETAIL PRICE**

\$40

**THE VINEYARDS**

Dutton Ranch farms over eighty unique, separate vineyards located in the coolest areas of the Russian River Valley, primarily in the Green Valley appellation. We select our favorite Dutton Ranch vineyards to craft a wine reflecting our vision of classic Russian River Valley Chardonnay. The vineyards are chosen to create a wine with fruit intensity, richness and great acid structure, even after full barrel and malolactic fermentation. All of these vineyards are Sonoma County Certified Sustainable.

The heart of our benchmark Chardonnay is our old vine (greater than 30 years), old clone vineyards located in the cold heart of Green Valley: Mill Station and Walker Hill. They contribute a focused citrus backbone, candied lemon/stone fruit, and mineral overtones. Our Z clone block in the cold Valley by the old Dutton shop provides exotic aromas and rounds out the wine with its unctuous pear fruit and creamy mouthfeel.

**WINEMAKING**

The individual lots are barrel fermented using a combination of indigenous and inoculated yeast strains. They undergo malolactic full fermentation, and the lees are stirred twice monthly through the winter. 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, rather than showcasing the oak itself. We love the ginger/nutmeg overtones of Seguin Moreau, and the buttercream components of Fouquet barrels to complement the citrus focus of this wine. The wine is bottled in early Fall after approximately ten months in barrel.

**THE WINE**

The 2022 season began with ideal weather conditions and early winter rains, getting the vines off to a healthy start. An early bud break culminated in a Chardonnay vintage that began nearly 10 days earlier than 2021. A beautiful bouquet of orange blossom and dried apricot appeals to the senses up front, while layers of citrus and crème brûlée allude to freshness and volume in the mouth. Melon, nectarine, and stone fruit provide supporting aromas. In the mouth, pear and citrus interplay with a touch of spice and butterscotch, almost seeming confectionary and creamy despite the absence of any residual sugar. The finish is fresh with lemon zest and an ocean minerality reminiscent of the Sonoma Coast just to the west, and also of delicious shellfish pairings. Try it with our local Dungeness crab, Tomales Bay oysters Rockefeller, or a creamy clam chowder. Valley Ford's Estero Gold Reserve cheese is a great match, as is a cave-aged gruyere.

*Dutton-Goldfield Winery began in a vineyard in 1998, when longtime colleagues and friends Steve Dutton and Dan Goldfield recognized a shared vision between them — to craft wines that express the personalities of their vineyards, and which they'd enjoy drinking at their own dinner tables. Our mission is to produce world-class wines that display the brightness of fruit, complexity, structure and balance that are reflective of our cool coastal home.*