

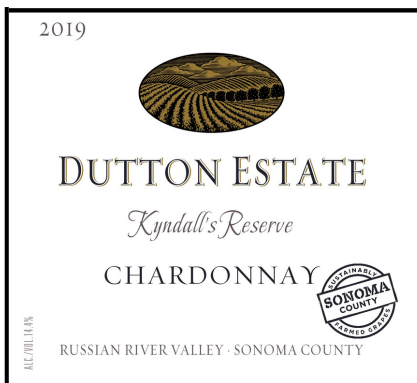


# DUTTON ESTATE

## WINERY

### TECHNICAL DATA

APPELLATION: Russian River Valley  
VINEYARDS: Sebastopol, Dutton Palms,  
Mill Station, Shop Block  
SOIL: Goldridge, Sandy Loam  
CLONES: Old Wente  
HARVEST: Oct. 1st-Oct. 10th  
BRIX AT HARVEST: 22.9-24.0  
FERMENTATION: Mixture of barrel,  
stainless, and concrete egg  
AGING: Barrel, stainless steel, concrete  
BOTTLED: August 2020  
RELEASE: December 2021  
ALCOHOL: 14.4%  
pH: 3.35  
TA: 5.8  
WINEMAKER: Bobby Donnell  
CASES: 484  
PRICE: \$44



### 2019 CHARDONNAY

#### KYNDALL'S RESERVE, DUTTON RANCH RUSSIAN RIVER VALLEY, SONOMA COUNTY

##### THE VINEYARD

Dutton Ranch farms more than 80 separate vineyards in the Russian River Valley. To create our Russian River Valley Chardonnay, we pulled from four different vineyards with established pedigrees and are certified Sonoma County Sustainably-Farmed and Fish-Friendly. Kyndall's Reserve is part of our Sister's Selection and is a family designation wine named for Joe and Tracy's eldest daughter whose down-to-earth personality is reflected in this approachable Chardonnay. The vineyards selected for the Kyndall's Reserve range in age, some vines are up to 54 years old! This range contributes a depth of flavor and aromatics, encompassing the best of the Russian River Valley.

##### THE WINEMAKING

Kyndall's Reserve is a perfect balance of all we do well here at Dutton Estate Winery: grape growing and winemaking. The fruit is hand-picked at night and brought to the winery to be whole-cluster pressed. The fruit is fermented in equal parts concrete egg, stainless steel, and French Oak. The wine was barrel and concrete egg aged separately, and the concrete egg portion did not go through malolactic fermentation. The separate lots were blended together prior to bottling to best preserve terroir and different fermentation styles.

##### TASTING NOTES

This golden-hued Chardonnay is approachable from the first sip. Zesty Meyer lemon, white powdered sugar, and hints of vanilla are immediately expressed on the nose. The lemon mellows and deepens on the palate, followed by orchard fruit such as quince. The fruit flavors seamlessly blend with the oak nuances of flaky pie crust, deep caramel and brown sugar. The balanced acid encourages the wine to linger on the palate for a medium-long finish.

*Our family is six generations of forward-thinking West Sonoma County farmers. Each bottle of Dutton Estate wine is our way of sharing our love for this revelatory landscape, our commitment to sustainable farming, and our deep familial bonds.*