

DUTTON ESTATE

W I N E R Y

TECHNICAL DATA

Appellation: Russian River Valley

Vineyards: Sebastopol, Dutton Palms, Mill Station

Soil: Goldridge, Sandy Loam

Clones: Robert Young, Wente, Heritage

Winemaking: Whole cluster pressed, barrel fermentation, 100% malolactic fermentation

Aging: 10 months in French oak, 60% barrel (34% new,) 40% concrete egg

Bottled: August 2017

Release: May 2018

Alcohol: 14.7%

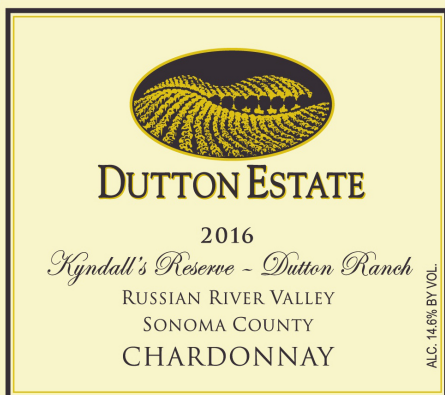
pH: 3.33

TA: 6.6

Cases: 906

Winemaker: Terry Adams

Retail Price: \$42



2016 CHARDONNAY

KYNDALL'S RESERVE, DUTTON RANCH

RUSSIAN RIVER VALLEY, SONOMA COUNTY

The Wine

The 2016 growing season was a good one for Russian River Valley Chardonnay and our vineyards really spoke to us. The opening aromatics of butterscotch, citrus, and warm baking spices reflect the cool climate nature of the region. A dry, medium-bodied wine, this Chardonnay highlights flavors of ripe pineapple, orange Creamsicle, kiwi, and other tropical fruits that lead to another expressive layer on the palate of baked apple, clove, and Nilla wafers with a coating of orange blossom honey. The journey continues with a wet stone character along with crisp acidity. Delightful toasty notes from French oak aging come through along with a soft earthiness. A quintessential offering. *Kyndall's Reserve* Chardonnay is part of our *Sister's Collection* and is a family designation wine, named for Joe and Tracy Dutton's eldest daughter.

The Winemaking

The grapes for *Kyndall's Reserve* are whole cluster pressed. The juice is settled for 24 hours and then racked into oak barrels. We also fermented 40% of the blend in concrete eggs to maintain a freshness that we find appealing. Each individual vineyard lot is separated until blending in early summer. During the fermentation processes, the wine is aged on its lees and stirred every three weeks. We used French oak barrels with varying toast levels and age to provide a rounder, balanced taste profile. The wine was cold-stabilized and filtered prior to bottling.

The Vineyard

Dutton Ranch farms more than 80 separate vineyards in the Russian River Valley. To create our signature Russian River Valley Chardonnay, we sourced three different vineyards with well-established pedigrees and excellent sustainable farming practices. Planted in 1980 to the Robert Young clone, the Sebastopol Vineyard surrounds our winery. Planted in 1991 with the Wente clone, the Dutton Palms Vineyard is east facing and lies within the coolest part of the Green Valley. The Mill Station Vineyard, in the heart of Green Valley, has forty-year old vines planted to the Heritage clone that are dry-farmed and late to harvest allowing the fruit to retain a natural high acidity and distinct citrus flavor. Each of these are certified Sonoma County Sustainably-Farmed and Fish-Friendly vineyards.

Our family is six generations of visionary West County farmers delivering eye-opening experiences through wine, stories, the love of connections between family and friends, and sustainable farming for our future.