

## *Dutton Ranch Chardonnay*



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 compliment the citrus focus of this wine. The wine is bottled in early Fall after approximately ten months in barrel.

**Grape varieties :** Chardonnay

**Alcohol :** 13.5%

### **Tasting notes :**

The mouth is fresh with citrus, yet has a luscious creaminess at the same time. The initial lemon/lime hit is followed by rounder flavors of pear and green apple, along with a touch of apricot. The finish is brisk and refreshing, with a dash of toasty chestnut. The delicious chardonnay's bright/rich combination make it the perfect match or counterpoint to a wide range of foods, with shellfish in a cream sauce the ultimate echo of the wine's qualities.

### **Press Notes**

#### **Wine Spectator**

2011 90 points

#### **Wine Enthusiast**

2015 90 points  
2014 93 points

