



The CALLING

Russian River Valley

DUTTON RANCH CHARDONNAY

2017

BACKGROUND

Dutton Ranch is composed of 1,100 acres of premium Sonoma County vineyards planted on coveted Goldridge sandy loam soil. Fruit for this vintage was sourced from several locations within Dutton Ranch's Russian River Valley vineyards. Plots in the warmer end of the valley contributed ripe tropical elements, while those from cooler areas lent minerality and a structural backbone.

APPELLATION

Russian River Valley AVA, Sonoma County

SOURCING

Dutton Ranch Vineyard

VARIETAL COMPOSITION

100% Chardonnay

WINEMAKING

Grapes were hand-sorted and whole clusters were gently pressed into French oak barrels. The wine was barrel-fermented with native yeasts and was aged sur lie in barrel for 9 months with weekly battonnage.

VINTAGE NOTES

Early 2017 was defined by record setting rainfall after five years of drought. The abundance of rain pushed the start of the growing season later. During late spring and summer a series of unusual heat spikes accelerated canopy and shoot growth, leaving clusters with smaller berries and lighter weights than normal, all of which was good for the fruit. Though initially it looked like it could potentially be a larger crop and later harvest, 2017 ultimately produced closer to average yields with similar harvest dates as previous years with overall exceptional quality. All fruit was picked before the Sonoma fires began on October 8th.

OAK AGING

100% French Oak, 30% new

TIME IN OAK

9 months

TASTING NOTES

Inviting notes of honeysuckle, white rose, lemon meringue and baked brioche on the nose. Balanced yet with crisp acidity on the palate with flavors of ripe Asian pear, melon and Meyer lemon with a lingering, elegant finish.

TECHNICAL DATA

pH 3.60 TA 6.0 g/L RS <1.0 g/L Alc. 14.31%

WINEMAKER

Dan Goldfield & James MacPhail

FOUNDERS

Peter Deutsch and Jim Nantz