

2017

DUTTON RANCH CHARDONNAY

Russian River Valley



PATZ & HALL



VINEYARD CHARACTER

Made with some of the oldest plantings of Chardonnay in western Sonoma County, this wine is predominantly a blend of California heritage clones and selections—Hyde-Wente, Robert Young, Rued, UC Davis Clone 4 and Spring Mountain. Since some of these vines are dry farmed, they produce small but intensely concentrated berries, making for great depth of flavor and texture. Historically, Dutton Ranch yields fragrant, tropical aromatics and a crisp mineral character. Dutton Ranch is in the heart of Russian River's cool Green Valley.

VINTAGE NOTES

The 2017 growing season kicked off with record rainfall, a welcome addition after almost five years of drought. In the early spring the weather began to clear, and the growing season began to look up with sunny and warm conditions. Around flowering, weather conditions started to oscillate between foggy and windy days and unusually hot spikes. This continued into June, where unseasonably hot weather left clusters with small berries and a much lighter crop than predicted. More very hot weather arrived at the end of August and remained for two weeks, causing us to scramble to get the grapes into the winery at ideal ripeness levels. Fortunately, our many farming relationships delivered wonderfully, escaping most of the heat related stresses, delivering perfectly ripe fruit. We started harvest on August 18th with sparkling cuvee and brought our last grapes in on September 27th. When the fires broke out in Napa and Sonoma the night of October 8 we had, fortunately, already picked all of our grapes.

TASTING NOTES

The 2017 Dutton Ranch Chardonnay delivers aromas of ginger, guava and Crème brûlée with toasted almond, and toffee-brown sugar. Dense, and full bodied, there's a pleasingly crisp and mouthwatering green apple note on the palate that melds with dried apricot, tangerine flavors along with a hint of toasted oak. The wine finishes dry with fresh acidity and a touch of lemon zest and candied ginger. Once again, Dutton Ranch has delivered a wonderfully age-worthy wine that captures the charm and complexity of some of Sonoma County's oldest Chardonnay vines.

WINEMAKING

- 100% Chardonnay fruit
- 100% Whole-cluster pressed
- 100% indigenous yeast fermentations
- Sur lie aged with weekly stirring
- 100% malo-lactic fermentation in barrel
- 100% Burgundian French oak barrels (35% new; 65% 1-2-year old)

THE PATZ & HALL FAMILY OF WINEGROWERS

Gail, Steve and Joe Dutton - Dutton Ranch - Russian River Valley, Sonoma County

In 1969, Warren Dutton planted some of the first Chardonnay vines in western Sonoma. Sons Steve and Joe Dutton, along with their mother Gail, carry on in Warren's footsteps with what is now one of Sonoma County's most successful vineyard operations. We are able to select from eleven blocks of Chardonnay largely planted with California heirloom clones (Robert Young, Rued, Hyde-Wente and UC Davis Clone 4) for the Dutton Ranch Chardonnay bottling.

RELEASE DATE: April 2019
RETAIL PRICE PER 750 ML: \$44.00
LABEL ALCOHOL: 14.5%

PATZHALL.COM

James Hall
JAMES HALL | Winemaker