



## 2017 DUTTON RANCH RUSSIAN RIVER VALLEY BLANC DE BLANCS

The 2017 Dutton Ranch Blanc de Blancs showcases some of the best Chardonnay vineyards from the Green Valley pocket within the greater Russian River Valley AVA. This sparkling brut is a blend crafted from three Dutton Ranch sites: Mill Station, Hill and Bush Vineyards.

This vibrant and complex wine combines a rich texture with excellent drive on the palate. It is a bright, crisp sparkler that will age beautifully over the next 20+ years, developing attractive caramelized, nutty and toasted flavors and aromas. Made in limited quantities, our winemaking team is very excited to release this sparkling wine.

The Green Valley of the Russian River roughly outlines the watershed of the Green Valley Creek and is south of the Russian River. It is bound by Gravenstein Hwy to the east, Hwy 12 to the south and the Russian River to the north. This cool climate pocket of West Sonoma County is the first place in the region that fog comes in and the last place where it burns off. The predominate soil type is Goldridge, a fine sandy loam. Wines from this valley tend to be fresh, clean, and beautifully integrated.

Hand picking, careful handling and gentle pressing produce a wine of delicacy, aromatic purity, and depth. Following the fall harvest and fermentation of the base wines, extensive tasting trials were carried out in the spring to create a polished blend reflective of the vintage. The finished blend undergoes a second fermentation in bottle before aging on its yeast lees for about four years, just enough to achieve refined effervescence and toastiness while still retaining its refreshing, vibrant appeal.

The season began with record-breaking winter rainfall, filling the water table to capacity and restoring soils. A mild spring resulted in normal bud break, with excellent fruit set. Harvest for our sparkling wines began in late-August, giving us higher than average yields, pronounced flavors and acidic structure.

### Tasting Notes

“The 2017 ‘Dutton Ranch’ Blanc de Blancs expresses aromas of golden apple, citrus zest and lemon curd with accents of pear crumble, brioche, and vanilla. Rich Flavors coat the palate with melon, grapefruit, and citrus zest, layered with lemon chiffon, peach custard, ginger and baking spice, leading to a well-rounded and vibrant finish.”

- Winemakers Jessica Koga, Sean Thompson and Hugh Davies



<b>Varietal Composition:</b>	100% Chardonnay
<b>Appellation:</b>	Russian River Valley
<b>Primary Vineyards:</b>	Dutton Ranch: Mill Station, Hill, Bush
<b>Barrel Fermentation:</b>	27%
<b>Alcohol:</b>	12.9%
<b>TA:</b>	0.96 g/100 mL
<b>pH:</b>	3.14
<b>RS:</b>	0.80 g/100 mL
<b>Harvest Dates:</b>	August 23 – September 1, 2017
<b>Bottling Date:</b>	April 24, 2018
<b>Disgorging Dates:</b>	April 20 - 21, 2022
<b>Release Date:</b>	February 1, 2023
<b>Cases Produced:</b>	1,093 (9 liter)
<b>Suggested Retail:</b>	\$100
<b>Available Format:</b>	750 mL