



Patz & Hall
2001
Chardonnay
Dutton Ranch

Vineyard Sources:

Mill Station Vineyard - **Dutton Ranch** – Russian River Valley, Sonoma County, California
Sebastopol Vineyard - **Dutton Ranch** – Russian River Valley, Sonoma County, California
Rued Vineyard - **Dutton Ranch** – Russian River Valley, Sonoma County, California
Morelli Lane Vineyard - **Dutton Ranch** – Russian River Valley, Sonoma County,

Tasting Notes:

Pale, yellow-green color; very intense, floral and mineral aromas with buttered lime and apple/pear notes; flavors of fresh peach, pear and clove with a distinctive creamy component leading into a complex floral, apple, citrusy finish.

Winemaking Notes:

100% Chardonnay (multiple clones)
100% Whole Cluster Pressed Multi-yeast Fermentations (Indigenous & Selected Cultures)
100% Barrel Fermented 100% *Sur Lies* Aged with Lees Stirring
100% Malo-Lactic Fermentation
50% New Burgundian French Oak Barrels
Bottled without Filtration

The Dutton family is among a few elite grape growers in California. They own several vineyard sites under the collective name – *Dutton Ranch*. This is from four of their sites – *Mill Station Vineyard* and *Morelli Lane Vineyard* with “Old Wente Clone” Chardonnay, *Sebastopol Vineyard* with “Robert Young Clone” Chardonnay and *Rued Vineyard* with a unique selected Chardonnay clone (“Rued Clone”). Coupled with our very artisanal, handcrafted winemaking style the end result is a powerful and intense Chardonnay that differs from our Napa Valley wines.

2001 was a superior growing season featuring extremely warm weather early in the season followed by mild to cool weather mid-season and completed under ideal ripening conditions. In the end each site produced less than normal levels of clusters and after we shoot thinned and dropped problem clusters it was a moderately small-sized harvest. The vineyards were picked at optimal levels of ripeness with the last of the grapes coming in at the end of October. The grapes were sorted three times by hand - twice in the vineyard (before and during the harvest) and at the winery to remove any imperfect clusters.

In the winemaking the grapes were not crushed or de-stemmed before they were pressed - instead a very gentle technique called “whole cluster pressing” was used which insures only the most delicate and perfumed fruitiness in the wine. Clusters are loaded directly into the press and then gently and repeatedly pressed at very low pressures extracting the juice. The juice is then cold settled and racked into small French oak barrels to ferment. We encourage malo-lactic fermentation to add complexity, and also for the textural components brought into the finished wines. Aged *sur lie* for 10 months - the wine was then bottled without filtration.