

Patz & Hall

A benchmark Sonoma Chardonnay, this wine channels the terroir of Dutton Ranch into a textured, age-worthy expression of purity and complexity.



Dutton Ranch Chardonnay 2017

California, USA

Region and Vineyards

Dutton Ranch lies in the **Green Valley sub-appellation** of the Russian River Valley—one of the coldest and most fog-influenced zones in Sonoma County. The vineyard's coastal proximity and Goldridge sandy loam soils yield wines of freshness, lifted aromatics, and age-worthy structure.

This Chardonnay is composed from **eleven distinct blocks** planted to heritage clones such as **Hyde-Wente**, **Rued**, **Robert Young**, **UC Davis Clone 4**, and Spring Mountain. Many of these vines are **dry-farmed**, reducing yields but enhancing concentration, minerality, and phenolic depth. The hallmark of Dutton Ranch is a balance between **tropical perfume and racy acidity**.

Winemaking

The fruit was **100% whole-cluster pressed** and underwent **indigenous yeast fermentation** for added complexity and terroir transparency. Aged **sur lie with weekly bâtonnage**, the wine developed creamy texture and layered flavors. It underwent **100% malolactic fermentation**, softening the natural acidity and rounding out the palate.

The wine was matured in **100% French oak barrels**, 35% of which were new, and the remainder 1-2 years old. This restrained oak regime allowed for nuanced integration of spice and structure, enhancing rather than dominating the fruit expression.

Tasting Notes

- Color: Golden straw with brilliant clarity and slow, glycerol-driven legs.
- Aroma: Opens with tropical guava, ginger, and Crème brûlée, followed by notes of toasted almond, brown sugar, and a subtle flinty minerality.
- Palate: Rich, dense, and mouth-coating, showing flavors of green apple, dried apricot, and tangerine. A thread of bright acidity lifts the mid-palate, while hints of candied ginger and lemon zest lend energy to a long, dry finish.



Alcohol :14,50 %

Composition: 100% Chardonnay







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Did you know?

Warren Dutton planted some of the **first Chardonnay vines in western Sonoma County** in 1969. Today, the Dutton family continues to manage one of the most respected vineyard operations in the region, and their collaboration with Patz & Hall is one of Sonoma's most celebrated grower-producer partnerships.

Wine Pairing Ideas

- **Seared scallops with citrus beurre blanc** complements the wine's citrus, stone fruit, and creamy oak profile.
- **Roast chicken with tarragon and pan jus** echoes the wine's savory depth and creamy texture.
- **Lobster risotto** mirrors the richness and integrates beautifully with the wine's acid-spice balance.
- **Aged Gruyère or Comté** highlights the nutty, toasty oak notes in the wine.



Jeb Dunnuck (JD): 96 Points (2017)

From the Russian River, the 2017 Chardonnay Dutton Ranch is a step up and has more intensity and depth, with a rocking bouquet of honey stone fruits, brioche, toasted hazelnuts, and crushed stone. Rich, medium to full-bodied, and beautifully balanced, with bright acidity, it has a kiss of background oak but is a seriously good, layered effort that will cruise for 5-7 years, probably longer.



Robert Parker (RP): 92 Points (2017)

The 2017 Chardonnay Dutton Ranch aged on the lees in 35% new oak with weekly bâtonnage. It reluctantly opens to apple pie, toast, apricot, roasted almonds and smoky reduction. It's medium-bodied, silky and more expressive in the mouth with honeyed, savory notions framing the intense fruits, enlivened by juicy acidity and finishing long and textured. This will benefit from another year in bottle. (EB) 92+



Wine Enthusiast (WE): 92 Points (2017)

This is a tightly wound and intense wine that shows its youth, a study in concentrated Gravenstein apple, salt and stone. A floral underbelly of apple and orange blossom brightens the palate and grippy structure. Let this wine open slowly in the glass. (VB)



