

Patz & Hall

Chardonnay Dutton Ranch 2018



WHITE
STILL WINE



UNITED STATES
OF AMERICA



CALIFORNIA



SUITABLE
FOR VEGANS

TASTING NOTE

Earthy yet pretty Chardonnay from northern California, juicy with tangerine, fragrant with spiced pear and clove and given substance by a combination of green apples and dried apricot.

VITICULTURE

In 1967, Warren Dutton planted the first Chardonnay in far western Sonoma. Dutton Ranch, a legacy of his pioneering efforts, is now a highly-regarded vineyard. Old-vine Chardonnay blocks make this wine, crafted by Patz & Hall since 1998. Sustainable viticulture practiced here.

VINIFICATION

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

FOOD MATCHING

Lighter fare, which needs mineral driven refreshing Chardonnay such as seared whiting and courgette salad or fetta with watermelon, orange segments and fresh mint.

SIZE	75cl
VINTAGE	2018
ABV	14.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	H7750118
EXPRESSION	White, Round and Fruity
COUNTRY	United States of America
REGION	California
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.36
TOTAL ACIDITY	6.7g/l Tartaric
RESIDUAL SUGAR	0.8g/l
SKU	H7750118