



Fourth Estate Wines
2013 Chardonnay
Dutton Ranch
Sonoma Coast

From two vineyards on this famed Russian River property comes a Chardonnay with depth, balance and elegance. Pear, hazelnut and apricot flavors mingle with minerality and bright acidity for a wine that has uncommon finesse for a California Chardonnay.

Vintage characteristics: 2013 follows up the strong 2012 vintage with ideal growing conditions, featuring cool evenings and consistently warm days. The grapes from this site about 10 miles from the Pacific Ocean ripened without rain or heat spikes near harvest.

Vineyards: 50% Sullivan, 50% Mill Station, both on the Dutton Ranch property managed by Steve Dutton.

Average Brix at Harvest: 23.2

Fermentation and aging: 100% French oak, all produced by the Boutes cooperage, 50% of which was new. Fermented and aged 14 months sur lies.

Total production: 50 cases

Alcohol: 14.2%

Release date: December 2014

Winemaker notes: Bright gold color and rich bouquet yields to layers of fruit and compelling structure on the palate. The wine will gain weight and complexity with age but is drinking beautifully now.