

INNATE WINES

2018 PINOT BLANC

DUTTON RANCH SHOP
BLOCK VINEYARD
RUSSIAN RIVER VALLEY

SOURCE

The vineyard is the original Dutton Ranch property purchase by Warren Dutton in 1964 where their "Shop" remains today. Located in the coldest Green Valley AVA of Russian River Valley, cool air lingers. This microclimate allows especially for aromatic whites to develop slowly and evenly while maintaining great acidity. The dry-farmed, well-drained Goldridge soil provides small intense and balanced berries. This vineyard is also Sonoma County Sustainable and 100% Fish-Friendly farmed certified.

VINIFICATION

The hand-sorted grapes were very gently pressed and put into neutral French oak puncheons where it underwent native fermentation. No battonage was applied. The wine was raked via nitrogen after three months and returned to neutral FO puncheons where it aged for a total of seven months. This wine received only a minimal amount of sulfur.



NOTES

The wine's nose is profound, lush, and expressive; showcasing pear, lemon rind, apple blossom, and a ting of magnolia. Straw in color, there is immediate minerality and acidity on the palate which quickly fades to a notably full-bodied mid palate highlighting abundant asian apple pear, lemon curd, nectarine, and lychee. Tupelo honey notes add intrigue and weight before wet pebble and stone become prominent on the finish. There is a brilliant tension between the fruit weight, acid, and the minerality resolved elegantly in the most overtly fragrant wine to date.

DETAILS

WINEMAKER: NATHAN DECAMPS

HARVEST DATE: SEPTEMBER 29, 2018

BOTTLING DATE: MAY 1, 2019

Alcohol | 13.2%

Residual Sugar | <0.1g/L

