

# DUTTON *Goldfield*

2017

DUTTON RANCH—EMERALD RIDGE VINEYARD

**PINOT NOIR**

GREEN VALLEY OF RUSSIAN RIVER VALLEY

**APPELLATION**

Green Valley of  
Russian River Valley

**VINEYARD**

Emerald Ridge Vineyard

**HARVEST DATE**

September 5, 2017

**ALCOHOL**

13.8 %

**TITRATABLE ACIDITY**

6.0 gm/Lit.

**pH**

3.49

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

Aged 16 months in  
French oak  
(50% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

671

**SUGGESTED RETAIL PRICE**

\$68

**THE VINEYARD**

We love making this wine more and more every year. It exemplifies our favorite Green Valley Pinot Noir characters with its core of berry fruit, solid structure and acidity, silky tannins, and an evolving nature in the glass. The vineyard is situated on an east-facing knoll the middle of Green Valley. In 2001, Steve planted its perfectly drained Goldridge sandy loam soil to several Pinot clonal blocks. Dan has chosen to use three to consider for this special offering: the mixed block of Pommard and 2A, which produces deep, dark and chewy wine (there's always something special about mixed clone fermentations); the 667 block, which adds focus and precise berry fruit; and the 828 block, providing ebullient freshness and solid structure. This year the wine was constructed from ten barrels each of the 828 and 2A/Pommard blocks, along with a touch of 667, providing us a wine with the crystalline fruit focus and luscious pleasure that we adore from this neighborhood.

**WINEMAKING**

After hand sorting and destemming each block into small open top fermenters, the must is cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. Each clone is treated individually: the Pommard/2A block needs the gentlest handling given its highly tannic nature, while the 828 generally likes the longest time in the fermenter to enhance its floral aromatics. The lots are punched down between 1 and 3 times per day depending on the stage of fermentation and character of the lot. The blend was put together in May of 2017, then sent back to barrel until its bottling in April of 2019. Taransaud barrels provide weight and richness, Hermitage barrels bring spice (think blueberry cobbler), while Fouquet chimes in with a little extra sweetness.

**THE WINE**

You can tell on first sniff that this is going to be an intense wine. The nose commands your attention, offering packed aromas of blueberry, blackberry, raspberry, and cherry, all coming through in waves one after the other. Spicy sandalwood and cinnamon, and a sweet-earthy beetroot note provide a pillow that the fruit bowl lounges on top of. The cascade of berries continues in the mouth, expanding on your palate. A lasting impression of cherry compote continues to the lengthy finish. Firm but round tannins promise this will be an excellent candidate for the cellar, broadening with more time in the bottle. Rich dishes like butterflied lamb or game birds with herbs or mushrooms would make a great counterpoint to the opulent fruit. For cheeses, go for a tangy sheep cheese like manchego.

*Dutton-Goldfield Winery began in a vineyard in 1998, when longtime colleagues and friends Steve Dutton and Dan Goldfield recognized a shared vision between them—to craft wines that express the personalities of their vineyards, and which they'd enjoy drinking at their own dinner tables. Our mission is to produce world-class wines that display the brightness of fruit, complexity, structure and balance that are reflective of our cool coastal home.*