

DUTTON *Goldfield*

2017

REDWOOD RIDGE

PINOT NOIR

SONOMA COAST

APPELLATION

Sonoma Coast

VINEYARD

Putnam

HARVEST DATE

September 18, 2017

ALCOHOL

14.2 %

TITRATABLE ACIDITY

6.1 gm/Lit.

pH

3.58

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

Aged 19 months in
French oak
(55% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

523

SUGGESTED RETAIL PRICE

\$62

THE VINEYARD

We started sourcing fruit from the Annapolis area of the Sonoma Coast in 2013, and have enjoyed the fruits of our labor ever since. Putnam Vineyards is a family owned and operated vineyard nestled in the Sonoma Coast, about six miles from the ocean. With a cool climate and high annual rainfall, the growing season is long and the grape maturation slow. The 32-acre vineyard is just above the fog line and sits among giant redwoods native to the area. The gravely soil and deficit irrigation creates stressed, naturally low yielding vines, which produce thick skinned fruit, small berries, and concentrated flavors. The wines from the area have beautifully developed tannins and a soft, plush texture.

WINEMAKING

The fruit was hand sorted and gently layered into two open top fermenters. The must was cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. The fruit is punched down between 1 and 3 times per day depending on the stage of fermentation, and character of the lot. Two of our favorite barrels chosen accentuate the innate depth and richness of the fruit. The Seguin Moreau Icone barrel adds a smoky mushroom while the Taransaud barrel fills out the middle with its classic richness. The wine is racked in March to blend barrel flavors and clarify then put back to barrel to soften the rich tannins before bottling in July of 2019.

THE WINE

The deep dark ruby color of the 2017 Redwood Ridge in the glass is the first indicator that this is going to be a very packed and rich wine. On the nose, wafts of wild, unrestrained blackberry and redwood duff greet you, confirming what the color promised. A little espresso bean and dried lavender/tarragon spice frame the fruit, giving a little exotic underpinning. The mouth is lush with rich waves of blackberry, with a touch of pomegranate adding a fresh counterpoint. Robust tannins and opulent dark cherry tinged with black tea mark the lengthy finish. You'll want hearty fare to partner with this bold wine, like osso buco, roasted venison or leg of wild boar, and spiced butternut squash with mushrooms. For cheeses, go with a pecorino, parmesan, and goat cheddar. This will age beautifully, so be sure to put a case aside to try at intervals over the next fifteen years or more.

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.