

DUTTON *Goldfield*

2019

DUTTON RANCH

PINOT NOIR

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley

VINEYARDS

All Certified Sustainable

Bush, Campbell, Maurice
Galante, Emerald Ridge, Silva,
Morelli Lane, Goff, Hallberg,
Widdoes, Ruxton

ALCOHOL

13.5%

TITRATABLE ACIDITY

6.0 gm/Lit.

pH

3.50

WINEMAKING

Open top fermentation, cold
soak, punch down.

BARREL AGING

10 months in French oak
(40% new barrels)

WINEMAKER

Dan Goldfield

SUGGESTED RETAIL PRICE

\$45

THE VINEYARDS

Dutton Ranch farms over eighty unique vineyards located in the coolest areas of the Russian River Valley, primarily in the Green Valley sub-appellation. The Dutton Ranch Pinot Noir blend represents our vision for the character of this special region: juicy berry fruit in both the nose and the mouth, solid structure with fine tannins, and alluring balance. Bush, Campbell, Galante, Emerald Ridge, Silva, Hallberg, Goff, and Widdoes are all in the heart of Green Valley, and each contributes a unique variation of Green Valley fruit to heighten the complexity of the blend. Morelli Lane and Ruxton are high on Stoezt Ridge on the western edge of the Russian River Valley and offer a bit of warmer cherry fruit to the mix. All of these vineyards are Sonoma County Certified Sustainable.

WINEMAKING

The fruit is hand sorted prior to destemming then gravity fed into small open top fermenters where the must is then cold-soaked for 5 days in order to gently extract spice and fruit characters, while mitigating harsher tannins. We punch down up to 3 times daily, depending on the stage of the fermentation and the nature of the vineyard. Each vineyard block is fermented separately in order to maintain typicity, and to provide us with the most flexibility for blending. Our Pinots generally spend 14 to 20 days on the skins, according to the need of each fermentation. After fermentation, the individual lots are pressed and then racked into French oak barrels to age. We carefully blend our favorite lots in early spring. The final blend rests in barrel six months, marrying flavors and gaining complexity, until we bottle in August with minimal processing.

THE WINE

With a long, cool season like 2019, we were able to ripen our pinot evenly and gently, allowing us the luxury of zeroing in on our perfect picking date. We harvested our first vineyards for this blend on September 10, and our last on October 1. Notes of deep dark cherry and blackberry lead the nose, weaved through with rhubarb and violets adding their savory and floral accents. The aromas become more saturated and dense with time in the glass, showing candied raspberry and earthy peat top and bottom notes. The mouth is full, rich, and sleek, with a tempting mix of black raspberry and baking spices creating a sultry caress across your palate. A brooding yet fresh finish lingers well into your next sip. Play up the silky texture with similar foods like slow-cooked salmon, succulent duck or pork, or mushroom risotto. An aged Gouda or young Cantal would make great cheese matches.

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.