

# DUTTON *Goldfield*

2021

FOX DEN VINEYARD

PINOT NOIR

GREEN VALLEY OF RUSSIAN RIVER VALLEY

**APPELLATION**

Green Valley of  
Russian River Valley

**VINEYARD**

Fox Den Vineyard  
Certified Sustainable

**HARVEST DATE**

September 10, 2021

**ALCOHOL**

14.1%

**TITRATABLE ACIDITY**

6.1 gm/Lit.

**pH**

3.59

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

Aged 18 months in  
French oak  
(55% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

495

**THE VINEYARD**

Fox Den Vineyard is perched on top of Stoetz Ridge, at the western border of Green Valley and just above the town of Occidental. The Goldridge sandy loam soil here is extremely sandy since this ridge is old pushed-up sea bottom, which makes for low vigor vines, slow ripening, and beautifully floral and fruit driven wine. Here on the hill, it's frequently a touch warmer than the bottom of the valley, but it's still always among the last harvested and highest in natural acidity of our pinots. Dan and Steve planted the spot together in 2002, and Dan has been crafting the wine since 2004. The eight acres is split into three clones: 667 for vivid fruit, 777 for chewy tannins and 115 for brightness and floral aromatics. For the vineyard designated wine, the exact blend between them will vary each year, but the result is always a wine with sweet, lush cherry/strawberry fruit and great natural acidity. This beautiful site is the home of Ed and Sue Smith, old friends who now lovingly oversee their 8 acres of beautifully farmed fruit.

**WINEMAKING**

At Dutton-Goldfield, our pinot is hand sorted and destemmed into small open top fermenters and the must is then cold-soaked for 5 days to gently extract color, spice and fruit characters, while mitigating harsher tannins. The three blocks at Fox Den were fermented and barreled separately to optimize what we most love about each, then blended to our tastes in May of 2022. The core of the 2021 is an equal mix of the 667 and 776, along with and a touch of 115. One of the pleasures of the Spring blending is getting to hone barrel choices. Fox Den is all about the floral notes of Remond Troncais, while Taransaud holds down the bass tones, and Rousseau adds structure. The wine was bottled in early Spring 2023 after 18 months in oak.

**THE WINE**

The 2021 season treated us to a mild year without any heat spikes, allowing us to hang our Fox Den vineyard until it was its peak of ripeness. The wines from this vintage share a juicy quality and reflect their vineyards well. Similar to 2019, the texture veers to rich satin this vintage. Lifted aromas in the nose lead with bright sweet black cherry framed in sandalwood and floral notes. The mouth is dense and vibrant with strawberry compote backed up with forest floor and a savory herbal note that adds complexity. Firm but fine tannins carry fruit and spice to a long finish. Play up the fruit and herb notes with similar flavors, and the plush texture with richer dishes, like duck breasts with sour cherry and thyme, pancetta wrapped turkey, or grilled skirt steak with peaches. For cheeses, a Manchego, gruyere, or taleggio would make nice 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.*