

# DUTTON *Goldfield*

2016

DUTTON RANCH

PINOT NOIR

RUSSIAN RIVER VALLEY

## APPELLATION

Russian River Valley

## VINEYARDS

Maurice Galante, Emerald Ridge, Silva, Morelli Lane, Freestone Hill, Martens, Jentoft, Widdoes

## ALCOHOL

13.5%

## TITRATABLE ACIDITY

5.8 gm/Lit.

## PH

3.60

## WINEMAKING

Open top fermentation, cold soak, punch down.

## BARREL AGING

10 months in French oak (40% new barrels)

## WINEMAKER

Dan Goldfield

## SUGGESTED RETAIL PRICE

\$44

## 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. Galante, Silva, Emerald Ridge, Widdoes, Martens, and Jentoft 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 is high on Stoezt Ridge on the western edge of the Russian River Valley and offers a bit of warmer cherry fruit to the mix. Freestone is in the far southwestern corner of the appellation, and contributes its killer depth and spice to the base notes of the blend.

## 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

Our 2016 season got off to an early start due to the mild winter. A cool summer followed, giving us a long season that allowed our Pinots to develop slowly, packing the berries with flavor. The long growing season also gave us Pinots with great acidity and balance. Our 2016 Dutton Ranch Pinot Noir leads with high-energy fruit aromas of deep, dark black cherry leaping out of the glass. Plush black raspberry notes follow, complemented by a rhubarb earthiness and rose petal floral notes. In the mouth, the wine is both rich and lively, one of our favorite qualities of great Pinots, with juicy blackberry flavors edged with redwood and spice box. The finish is especially succulent, bringing you back for another sip. This crowd-pleaser of a wine offers versatility in pairing, matching with anything from a chunk of aged Gouda to eggplant parmesan, pasta or pizza to roasted game birds or lamb.

*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.*