

DUTTON Goldfield

2017

FOX DEN VINEYARD

PINOT NOIR

GREEN VALLEY OF RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of
Russian River Valley

VINEYARD

Fox Den Vineyard

HARVEST DATE

September 19, 2017

ALCOHOL

13.8%

TITRATABLE ACIDITY

5.90 gm/Lit.

pH

3.41

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

Aged 17 months in
French oak
(55% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

630

SUGGESTED RETAIL PRICE

\$62

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 March of 2018. The core of the 2017 is the plush, more strawberry 777, then half as much of the blackberry, focused 667 clone. One of the pleasures of the spring blending is getting to hone barrel choices. Fox Den is all about the floral notes of Remond Trancais, but Taransaud holds down the bass tones, and Rousseau adds structure. The wine was bottled in late March 2019 after 17 months in oak.

THE WINE

Our 2017 vintage of Fox Den is an especially expressive interpretation of the vineyard, giving us a little more of everything we love in this site. The wound up energy of the wine shows right away in the saturated red raspberry, strawberry jam, and berry blossom nose. There's a lifted quality and great liveliness to the aromas that keeps your nose diving back into the glass. With time, savory rhubarb notes reveal themselves, adding extra depth. Luscious high-toned strawberry spreads across your palate, filling your mouth with its candied richness. As always, the fine grained tannins carry this fruit on a silky ride to a lip-smacking finish. This texture begs for similarly silky foods to accompany it, such as slow-cooked salmon, braised chicken, and scalloped sweet potatoes, or cheeses like burrata or Havarti.

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.