

DUTTON *Goldfield*

2016

CHERRY RIDGE VINEYARD

SYRAH

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley – Green
Valley

VINEYARD

Cherry Ridge Vineyard

HARVEST DATE

September 27, 2016

ALCOHOL

13.8%

TITRATABLE ACIDITY

6.1 gm/Lit.

pH

3.61

WINEMAKING

Open top fermentation, cold
soak, manual punch down

BARREL AGING

23 months in French oak
(40% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

599

SUGGESTED RETAIL PRICE

\$50

THE VINEYARD

Cherry Ridge juts out over the west side of Green Valley just north of the Petaluma Wind Gap. This scenic vineyard enjoys a south facing slope at the top of the ridge, making it a proverbial “warm spot in a cold area”. Cherry Ridge is just temperate enough to ripen Syrah (most years) in a region best known for the cold-loving Pinot Noir and Chardonnay. Just over three acres are planted, split between clones 470, 383 and 877, for the balance of bright fruit, white pepper spice, and plush tannins that we love.

WINEMAKING

In the traditional fashion, our Syrah is fermented in small open top fermenters, where punchdowns impart a softness which so compliment the depth inherent in this varietal. The fruit is hand sorted and destemmed, and the must is cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. After fermentation, the wine is raked into French oak to age. During its barrel aging, this wine was raked twice: once for initial blending and barrel honing, and a second time to further bring along flavor and tannin development. We always start out with fewer new barrels than it might end up in, both to finesse the amount of new wood, and to season some new barrels with white fermentation before using them in the final Syrah aging. The wine was bottled in August of 2018.

THE WINE

The cool 2016 season let our Cherry Ridge vineyard fruit hang until it was the last of our vineyards picked. As with all the wines this vintage, there’s a friendly forwardness to our Syrah, which shows in the exuberant bright boysenberry fruit that leads the nose. The characteristic leather and sandalwood savory notes back up the fruit, along with some pretty purple flower aromas of violet and wisteria. In the glass, the density and richness of the wine is apparent, and the mouth delivers that promise, with blackberry pie framed by white pepper and cedar, along with a touch of grilled meat adding a wild element to the flavors. Firm but round tannins carry the juicy fruit and dusky spice to a lengthy finish. Grilled meats come to mind first as excellent matches, such as spare ribs, grilled lamb, or Carolina pulled pork. A tangy and creamy cheese brings out the sweet fruit and texture of the wine beautifully. We love a goat Gouda, Bellwether’s Pepato, and a mild Camembert.

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.