

DUTTON *Goldfield*

2022

DUTTON RANCH—EMERALD RIDGE VINEYARD

PINOT NOIR

GREEN VALLEY OF RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of
Russian River Valley

VINEYARD

Emerald Ridge Vineyard
Certified Sustainable

HARVEST DATE

August 23, 2022

ALCOHOL

14.1 %

TITRATABLE ACIDITY

6.6 gm/Lit.

pH

3.56

WINEMAKING

Open top fermentation,
cold soak, punch down

BARREL AGING

Aged 17 months in
French oak
(50% new barrels)

WINEMAKER

Dan Goldfield
Melissa Stackhouse

THE VINEYARD

Situated on an east-facing knoll the middle of Green Valley, Steve planted its perfectly drained Goldridge sandy loam soil to several Pinot Noir clonal blocks back in 2001. Dan has chosen to use three blocks to consider for this special offering: the mixed block of Pommard and 2A, which produces deep, dark and chewy wine; the 667 block, which adds focus and precise berry fruit; and the 828 block, providing ebullient freshness and solid structure. This year the wine was constructed from 42% of the 828 block, equal parts 2A and POM, and a small amount of 667 providing us a wine with the crystalline fruit focus and luscious pleasure that we adore from this neighborhood.

WINEMAKING

After hand sorting and destemming each block into small open top fermenters, the must is cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. Each clone is treated individually: the Pommard/2A block needs the gentlest handling given its highly tannic nature, while the 828 generally likes the longest time in the fermenter to enhance its floral aromatics. The lots are punched down between 1 and 3 times per day depending on the stage of fermentation and character of the lot. Taransaud barrels provide weight and richness, Cavin barrels bring spice (think blueberry cobbler), while Fouquet chimes in with a little extra sweetness.

THE WINE

Leading aromas of black raspberry, cherry, and dried cranberry are framed by herbal notes of lavender, rosemary, and tea leaves. The energetic mouthfeel is lifted with pomegranate flavors followed by bright red cherry, all beautifully integrated with fine tannins and a lengthy, lively finish. The best pairings are savory dishes like stuffed mushrooms, bacon wrapped pork tenderloin, roasted duck, and cheeses like aged cheddar and Asiago.

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.