

DUTTON *Goldfield*

2022

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 8, 2022

ALCOHOL

14.1%

TITRATABLE ACIDITY

6.3 gm/Lit.

pH

3.44

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

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

WINEMAKER

Dan Goldfield

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, uplifted sea floor, 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 tannin weight on the mid-palate and 115 for brightness and floral aromatics. For this 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 2023. The core of the 2022 is an equal mix of the 667 and 777, along with and about 16% of clone 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 2024 after 18 months in oak.

THE WINE

The 2022 season began with ideal weather conditions and abundant rains. An early bud break culminated in a vintage that began nearly 4 weeks earlier than normal. The wines from this vintage share a juicy, approachable quality and reflect their site well. Lifted aromas in the nose lead with bright black cherry framed in sandalwood and floral notes. The mouthfeel is dense and vibrant with strawberry compote flavors 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.