

DUTTON *Goldfield*

2023 DUTTON RANCH PINOT NOIR RUSSIAN RIVER VALLEY



THE VINEYARDS

- Farmed by:* Dutton Ranch — six generations of farming in Sonoma’s Russian River Valley
- Location(s):* Emerald Ridge, Bush, Jewell, Goff, Snow
- Philosophy:* Certified Sustainable by CSWA and Sonoma County — farming with care to preserve the land for future generations
- Site Influence:* Green Valley → Brings juicy berry fruit, elegant aromas and balance
Western Russian River Valley → Deep color, structure and focus

HOW IT’S MADE

- Pre-Fermentation:* 100% hand-sorted, cold soak (5 days) for color, flavor, smooth tannins
- Fermentation:* Small lots, open tops, daily punchdowns (3x), skin contact 14-20 days
- Aging Details:* Aged in 100% French oak barrels (40% new) for about 10 months

THE WINE

- Aromas:* Red cherry, wild raspberry, rose petal.
- Flavors:* Juicy cherry & berry, rose petals, tea leaf, baking spices.
- Body & Finish:* Fruit forward, elegant complexity with a silky finish.
- Food Pairings:* Play up the silky texture with similar foods like slow-cooked salmon, succulent duck or pork, or mushroom risotto. An aged Gouda or young Cantal would make great cheese matches.

Technical Info: ABV: 13.8% | TA: 5.8 g/L | pH: 3.58

When 5th generation farmer Steve Dutton and veteran winemaker Dan Goldfield inspired to partner and craft their best version of Russian River Valley Chardonnay and Pinot Noir, the result has been a 25+ year legacy of producing limited production, expressive and delicious wines from certified sustainable Dutton Ranch vineyards in Sonoma County and sites along the cool Sonoma Coast.