

# DUTTON *Goldfield*

2021

ANGEL CAMP VINEYARD

**PINOT NOIR**

ANDERSON VALLEY

**APPELLATION**

Anderson Valley

**VINEYARD**

Angel Camp Vineyard

**HARVEST DATE**

September 11, 2021

**ALCOHOL**

14.1 %

**TITRATABLE ACIDITY**

6.4 gm/lit.

**pH**

3.56

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

Aged 17 months in  
French oak  
(40% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

260

**SUGGESTED RETAIL PRICE**

\$74

**THE VINEYARD**

A great winemaking pleasure is tasting the character of the land from places of great beauty and emotional attachment. Such is certainly the case with our single vineyard offering from Anderson Valley. Angel Camp Vineyard is owned by Dan's good friend Brian Zalaznick, who planted this 10-acre beauty in memory of his brother and family. It's located west of Philo on a scenic knoll above the Navarro River and overlooking the valley. This cool neighborhood, combined with the gravelly slope of the site, excellent farming, and good karma of the owner make it wonderful for nurturing classic Anderson Valley Pinot: deep, plummy fruit and a voluptuousness that comes with well-ripened tannins. Brian planted the vineyard to an assortment (dare we say hodgepodge) of Dijon and heritage clones that combine to impart nuance and depth to the wine, and as the vineyard matures it's getting even better. For our wine, we harvested a bit of each to give the wine their combination of richness, bright fruit, concentration, and focus. It's a pleasure to work with fruit from a truly beautiful site, grown by a great character.

**WINEMAKING**

After hand sorting and destemming 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. For this neighborhood, it's all about conserving the delicate fruit that holds the wine together. We love co-fermenting the clones we receive from Angel Camp for the integration it imparts to the resulting wine. The must is punched down between 1 and 3 times per day depending on the stage of fermentation. One of the pleasures of this spring "rack and back" is choosing the barrel array for the final aging of the wine. In the case of Angel Camp, we loved the base notes, depth and solidity Taransaud barrels bring, along with the sweet/spicy opulence of Fouquet. The wine was bottled in March of 2023.

**THE WINE**

The mild 2021 season gave us a measured, moderate year and harvest, letting us bring in the fruit exactly when we wanted, which, due to the dry year, was on the early side. The complex nose lets you know there's a lot going on in this wine. Dusky sandalwood incense, purple flowers, plum skin, and dried cranberry leap out, accented with savory tarragon. In the mouth, candied sour cherry fruit leads the way, with rich blueberry compote filling in the broad center. The lush texture spreads across your palate, friendly and juicy, before finishing with firm but fine tannins, making it great for enjoying now, while promising good things in the cellar. Counterpoint the fruit with savory mushroom dishes, herb-crusted fish and fowl, or truffle goat cheese.

*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.*