

# DUTTON *Goldfield*

2021

DOCKER HILL VINEYARD

PINOT NOIR

MENDOCINO COUNTY

**APPELLATION**

Mendocino County

**VINEYARD**

Docker Hill Vineyard

**HARVEST DATE**

September 25-October 4,  
2021

**ALCOHOL**

14.1 %

**TITRATABLE ACIDITY**

6.6 gm/lit.

**pH**

3.50

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

Aged 17 months in  
French oak  
(45% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

397

**THE VINEYARD**

As anyone who knows Dutton-Goldfield knows, we love out-there vineyards. Sites outside the norm almost always mean both the fruit and the grower have personalities we want to get to know. So, when a friend told us about Docker Hill Vineyard, a site on a mountain above Comptche, southeast of the town of Mendocino, we had to check it out. The owners, Massachusetts hardware store proprietors Bill and Karson Aubuchon, planted the vineyard in 2010 to an assortment of Dijon and Heritage clones. For our bottling, we received fruit from the 828, Swan and Pommard blocks. The vineyard sits at about 1,000 feet, keeping it generally above the fog line. The elevation gives the vineyard a longer, warmer day than its neighbors to the west or at lower elevations, but significantly cooler than the Sonoma Coast. This climate provides us a wine with a weighty body, full of richness, yet still fine—Dan thinks of the character of this wine as combining the silkiness of Green Valley with the heft of the Sonoma Coast.

**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. 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 Docker Hill, the great density and voluptuousness of the Docker pairs well with the nutmeg creaminess of Fouquet barrels, as well as the great spice and solidity of Seguin Moreau Icone. The wine was bottled in April of 2023.

**THE WINE**

This cool site is always among our last picked, giving the vineyard the long hang time that provides an extra dose of richness to the fruit. The nose is seductive and juicy with brambly blackberry and boysenberry accompanied by luscious cherry compote. Sandalwood spice and notes of dried purple flowers round out the aromatics. A berry explosion of plush and mouth filling sweet fruit follows in the mouth, with cedar and baking spice notes adding complexity. The velvety rich texture continues on to a blackberry cobbler finish. The bold, rich fruit and creamy texture match well with bold flavors like roasted game meats, barbecued pork ribs, or chicken in a mushroom cream sauce. Keep it local with a pairing of Pennyroyal Farms’ Boont Corners aged 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.*