

DUTTON *Goldfield*

2021

REDWOOD RIDGE

PINOT NOIR

SONOMA COAST

APPELLATION

Sonoma Coast

VINEYARD

Putnam

Certified Sustainable

HARVEST DATE

September 22-24, 2021

ALCOHOL

14.1%

TITRATABLE ACIDITY

6.4 gm/Lit.

pH

3.49

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

Aged 20 months in
French oak
(41% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

416

SUGGESTED RETAIL PRICE

\$74

THE VINEYARD

We started sourcing fruit from the Annapolis area of the Sonoma Coast in 2013 and have enjoyed the fruits of our labor ever since. Putnam Vineyard is a family owned and operated vineyard nestled in the Sonoma Coast, about six miles from the ocean. With a cool climate and high annual rainfall, the growing season is long and the grape maturation slow. The 32-acre vineyard sits just above the fog line among giant redwoods native to the area. The gravelly soil and deficit irrigation creates stressed, naturally low yielding vines, which produce thick skinned fruit, small berries, and concentrated flavors. The wines from the area have beautifully developed tannins and a soft, plush texture.

WINEMAKING

The fruit was hand sorted and gently layered into two open-top fermenters. The must was cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. The fruit is punched down between 1 and 3 times per day depending on the stage of fermentation and character of the lot. Two of our favorite barrels chosen accentuate the innate depth and richness of the fruit. The Seguin Moreau Icone barrel adds a smoky mushroom while the Marcel Cadet barrel fills out the middle with its classic richness. The wine is racked in March to blend barrel flavors and clarify then put back to barrel to soften the rich tannins before bottling in July 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. Due to the dry year, ripening came on the early side. This decadent wine exudes richness and complexity right away in the nose, leading with dried cranberry and black cherry enrobed in herbs de Provence and redwood duff on a misty morning. The mouth follows through with waves of berry compote and fruit leather, lifted by bright acidity. Baking spices and black tea carry the finishing notes, riding on chewy but fine tannins. With the wine's combination of friendly lushness and structure, it's great for enjoying now with robust meat dishes (especially those with an herbal element) and assertive cheeses like parmesan or aged Gouda. It will also be a nice candidate for your cellar to check out the progression over the next ten years.

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.