

# DUTTON *Goldfield*

2021

STUBBS VINEYARD

PINOT NOIR

PETALUMA GAP

**APPELLATION**

Petaluma Gap

**VINEYARD**

Stubbs Vineyard

**HARVEST DATE**

October 5, 2021

**ALCOHOL**

14.1%

**TITRATABLE ACIDITY**

6.4 gm/Lit.

**pH**

3.62

**WINEMAKING**

Open top fermentation,  
cold soak, punch down

**BARREL AGING**

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

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

149

**SUGGESTED RETAIL PRICE**

\$74

**THE VINEYARD**

Tom and Mary Stubbs were introduced to us by fellow Marin viticulturalist Mark Pasternak in the early 2000s, and Dan helped the Stubbs make wine for their own label for several years. The vineyard is in Hicks Valley in the heart of the wind tunnel that feeds the Petaluma Gap appellation. Consequently, when they planted the vineyard in 1996, they located it in the bottom of a beautiful valley to give it wind protection. The downside of the valley is its high-moisture soil that results in a late wake-up in spring, making it one of the last vineyards we harvest. Being cold, low, and late, the wine shows focused red fruit yet is plummy and rich at the same time. It's farmed entirely by the Stubbs' ranch crew, with consultation from Steve and Dan. Tom and Mary love supporting the arts and have peppered the property with unique sculptures and beautiful woodworking crafted by Tom. Ankole-Watusi cattle also roam the fields, adding to the ambiance of this spectacularly scenic place.

**WINEMAKING**

After hand sorting and destemming into a small open top fermenter, the must is cold-soaked for 7 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. In order to preserve the floral beauty and brightness, we handle the fruit very gently, punching down 1 to 3 times daily, according to the stage of the fermentation. After initial aging in 50% new wood, we blended the wine in early spring to homogenize the wine and hone our barrel choices. We choose barrels that add spice to the innate floral nature, so loved the Seguin Moreau Icone for its mushroom quality, mixed with a spattering of Fouquet for a touch of toffee caramel, Plantaganet for its sarsaparilla spice, and Taransaud for weightiness.

**THE WINE**

We couldn't be more thrilled about our first release from this super cold site in coastal Marin County. On the nose, rose petal, cherry, and plum lead the effusive aromas, backed by a touch of Asian spice. The mouth follows through with more cherry, along with juicy raspberry and blackberry, providing a nice bright and dark complexity. Notes of dried thyme and a streak of black licorice give the wine an added layer of interest. Dusty tannins carry the fruit and spice to a long finish. Highlight the floral and sweet fruit characters of the wine with earthy matches like stuffed mushrooms, meatballs, or miso chicken. Keep it local with Marin French Cheese Co.'s Petite Truffle Brie.

*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.*