

# DUTTON *Goldfield*

2022

DUTTON RANCH—SHOP BLOCK

**PINOT BLANC**

GREEN VALLEY OF RUSSIAN RIVER VALLEY

**APPELLATION**

Green Valley of  
Russian River Valley

**VINEYARD**

Dutton Ranch-Shop Block  
**Certified Sustainable**

**HARVEST DATE**

September 3, 2022

**ALCOHOL**

13.3

**TITRATABLE ACIDITY**

6.0 gm/ Lit.

**pH**

3.44

**WINEMAKING**

100% Stainless Ferment  
Partial Malolactic

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

318

**SUGGESTED RETAIL PRICE**

\$33

**THE VINEYARD**

When Warren Dutton purchased his original Graton Road ranch in 1964, it was producing French Colombard and Gray Riesling grapes, along with Rome apples. In the 1970s he replaced the Riesling and apples with more French Colombard. Situated in the valley of Purrington Creek, a tributary of Green Valley Creek, this is a wonderful spot for cold loving white grapes. Here the cold coastal air lingers through the mornings and nurtures fruit of fresh acidity and flavor concentration, while the deep but well drained Goldridge sandy loam soil grows healthy, balanced vines. When it was time to finally replant this block in 2003, the Duttons decided to try a bit of Pinot Blanc to augment the killer Chardonnay adjacent to this spot. Pinot Blanc is a white skinned mutation of Pinot Noir, prized for its fresh stone fruit flavors and cleansing mouthfeel. This vineyard is now completely dry farmed, as well as being Sonoma County Certified Sustainable. As a special little treat to our best friends, DG is vinifying just a small amount of this mouthwateringly fresh Pinot Blanc.

**WINEMAKING**

The goal in vinifying our Pinot Blanc is to showcase the freshness and minerality of this varietal. To that end, we ferment the wine in stainless steel at a cool 50 degrees F. This retains the fresh esters of fermentation and the central core of fruit. We also employ an Alsatian yeast strain that showcases the high tone aromatics that are so inviting in this wine. We allow malolactic fermentation to proceed part way in order to flesh out the exotic peach aromas and impart a bit of extra richness in the mouth, but not to completion (we're such teasers) so as to preserve the fresh acidity and minerality.

**THE WINE**

Our 2022 Shop Block Pinot Blanc leads with its signature peach, chiming in with both the blossoms and fruit on the nose. The pretty peach blossom leading the aromas feels like walking through a spring orchard, and flows into fresh and juicy peach/apricot flavors in the mouth. Accompanying notes of pink grapefruit lend a pithy edge that adds complexity and interest to the wine. The texture has just the right amount of creaminess, while an ocean salinity keeps the finish fresh. You'll be very happy drinking this lovely and easy sipper on its own, but it would also be a most welcome accompaniment to all your appetizers and salads. Try it with white gazpacho or scallop ceviche for easy summer pairings that don't require cooking. For cheeses, keep them fresh and mild to bring out the best in both.

*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.*