

DUTTON *Goldfield*

2022

DUTTON RANCH

PINOT NOIR

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley

VINEYARDS

All Certified Sustainable

Bush, Galante, Emerald Ridge,
Goff, Jentoft, Ruxton

ALCOHOL

13.5%

TITRATABLE ACIDITY

6.4 gm/Lit.

pH

3.50

WINEMAKING

Open top fermentation, cold
soak, punch down.

BARREL AGING

10 months in French oak
(40% new barrels)

WINEMAKER

Dan Goldfield

SUGGESTED RETAIL PRICE

\$50

THE VINEYARDS

Dutton Ranch farms over eighty unique vineyards located in the coolest areas of the Russian River Valley, primarily in the Green Valley sub-appellation. The Dutton Ranch Pinot Noir blend represents our vision for the character of this special region: juicy berry fruit in both the nose and the mouth, solid structure with fine tannins, and alluring balance. Bush, Galante, Emerald Ridge, Goff, and Jentoft are all in the heart of Green Valley, and each contributes a unique variation of Green Valley fruit to heighten the complexity of the blend. Ruxton is high on Stoetz Ridge on the western edge of the Russian River Valley and brings great color and focus to the mix. All of these vineyards are Sonoma County Certified Sustainable.

WINEMAKING

The fruit is hand sorted prior to destemming then gravity fed into small open top fermenters where the must is then cold-soaked for 5 days in order to gently extract spice and fruit characters, while mitigating harsher tannins. We punch down up to 3 times daily, depending on the stage of the fermentation and the nature of the vineyard. Each vineyard block is fermented separately in order to maintain typicity, and to provide us with the most flexibility for blending. Our Pinots generally spend 14 to 20 days on the skins, according to the need of each fermentation. After fermentation, the individual lots are pressed and then racked into French oak barrels to age. We carefully blend our favorite lots in early spring. The final blend rests in barrel six months, marrying flavors and gaining complexity, until we bottle in August with minimal processing.

THE WINE

The 2022 season began with ideal weather conditions and abundant rains. An early bud break culminated in a vintage that began nearly 4 weeks earlier than normal, with Ruxton Vineyard picked on August 12 (usually these grapes arrive later in early September). The predictable Labor Day heat spike packed a punch with temperatures exceeding 110°F and a late-September rain kept us on our toes. Pinots from this vintage are intense and structural, showing both beautiful fruit and earthiness reflective of vineyard site. This wine showcases expressive aromas of dark bramble and plum, with a kiss of rose petal and wisp of black tea leaf lingering in the background. Nuanced French oak provides Christmas spice to the ever-present boysenberry and Bing cherry, while earthy notes coalesce with dark chocolate on the finish. This crowd-pleaser pinot will be happy accompanying fish to fowl, along with savory side dishes that include mushrooms or earthy roasted root vegetables. We think an aged Gouda makes the perfect cheese match.

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.