

DUTTON *Goldfield*

2022

ROSÉ OF PINOT NOIR NORTH COAST

APPELLATION

North Coast

VINEYARDS

Docker Hill, Perry, Putnam,
Goff, Fox Den

ALCOHOL

14.1

TITRATABLE ACIDITY

7.0 gm/ Lit.

pH

3.29

WINEMAKING

100% Stainless Ferment

WINEMAKER

Dan Goldfield

CASES PRODUCED

318

SUGGESTED RETAIL PRICE

\$33

THE VINEYARDS

For our 2022 vintage of Rosé, our bold and juicy Docker Hill provided the core of the wine, with our Putnam Vineyard providing its structure and berry richness. Our Green Valley sites added their bright and aromatic notes. All of these Pinots are known for their great combination of structure and acidity from their cool sites, along with plushness and complexity. Together, they give us the fresh crispness, sweet candied fruit quality, and pretty floral notes we love in the best Rosés.

WINEMAKING

Our goal with our Rosé is to highlight the freshness and floral characters that make this such a perfect summer sipping wine. We began by foot-trodding whole clusters of pinot noir in bins and sent this juice to tank. We handled the wine as we do our bright whites, fermenting slow and cold in stainless steel to preserve the fresh esters of fermentation and the central core of fruit. We also employ yeast that showcase the high tone aromatics that are so inviting in this wine. We allow no malolactic fermentation to proceed in order to maintain the fresh acidity and essential aromatics.

THE WINE

Our 2022 Rosé of Pinot Noir leads with enticing nose of a summer fruit basket, making you think of lazy days on the beach or taking in the summer sunset. Strawberry, watermelon, and peach aromas are interlaced with sweet orange blossom, giving the wine a sense of crispness and a touch of creaminess in the nose that is carried through in the mouth. Strawberries and cream are accompanied by dried cranberry and pink grapefruit notes, and all is carried on a fresh streak of crispness. The finish is lively and succulent, making your mouth water for the next sip. While this is an easy-drinking friend that you'll find yourself enjoying on its own, it's a Rosé that can match a wide array of dishes and courses, happily accompanying you from starter to main, and anything from charcuterie and salads to fowl and fish.

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.