

Vineyards of Dutton-Goldfield

Dutton-Goldfield produces wines from vineyards in northern California's cool coastal band, just a few miles from the Pacific Ocean. Our chosen sites range from just north of San Francisco in Marin County, up the Sonoma Coast, and to northern Mendocino County. Each vineyard is unique, with climate, topography, soil, and carefully chosen clones creating a distinctive personality for the wine from that site. Daily sunshine promotes sugar and deep color, while the evening chill keeps acids high to create balanced and complex wines, and the long hang time leads to great fruit concentration and intensity. Marin County's blustery spring weather gives us tiny berries and very small crops for wines of complexity, wild berry fruit and earth tones. Green Valley's foggy climate produces grapes with bright, focused fruit and silky tannins. The high elevation and intense sun of the Sonoma Coast vineyards deliver wines with dense structure and great concentration, while our cool but sunny Mendocino County site imparts luscious fruit and voluptuous mouthfeel to the wines.



McDougall



Devil's Gulch

Certified Sustainable

Our Sonoma County vineyards, including all of Dutton Ranch's vineyards, are Certified Sustainable under Sonoma County's landmark program that includes:

- Being socially responsible in how growers work with their neighbors, employees, and community. In addition to being an active community leader, Dutton Ranch also provides dorm-style housing for their vineyard workers.
- Being environmentally conscientious with farming and winery practices. Dutton Ranch's vineyards have all passed the Fish Friendly Farming Certification Program, which creates and sustains water quality and habitat.
- Remaining diligent and viable as an economically mindful business, so it may be passed down to future generations.



DUTTON
Goldfield

VIVID
EXPRESSIONS
FROM OUR
COOL
COASTAL HOME



The Dutton-Goldfield Story

- Our wines spring from the partnership between a 5th generation Sonoma County farmer and a fanatical winemaker who has been crafting wines in this neighborhood for 30 years.
- We adore the place we live, and are committed to preserving the character, agriculture, natural beauty, and local culture in a responsible and sustainable way.
- We are a family-owned and managed winery, and are committed to staying that way!
- The intricacy and complexity of our local topography, soils and climate are tremendous: We strive to share the uniqueness of each vineyard in our farming and winemaking.
- Sharing our wines with you is sharing our home. We hope you love them.



Dan Goldfield and Steve Dutton

Steve Dutton grew up with a love of driving tractors, and without any doubt about his future career. His father, Warren, had begun growing grapes in the western reaches of Russian River Valley in the mid-1960s, at a time when most people thought the area was too cool to grow fruit for quality still wine. Today, along with his brother, he manages the family business, which has grown from its original 35-acre home shop to over 80 separate vineyards comprising more than 1,100 acres.

Originally from Philadelphia, Dan Goldfield graduated from Boston's Brandeis University, then headed west to begin a path in research chemistry, with a few detours for skiing and hiking along the way. An outdoor enthusiast and a lover of wine since his brother turned him on to the 1969 Burgundies in the early '70s, Dan decided that his desires were more suited to making wine than working in a lab. After receiving his M.S. from UC Davis in 1986, he worked with Robert Mondavi Winery and Schramsburg, as well as winemaking in Portugal for two years. Pinot Noir, chardonnay, and the places they are best grown captured Dan's passion, first as the winemaker at La Crema Winery, and then at Hartford Court, which was created under his direction.

THE WINES

PINOT NOIR

Our goal for our pinot noir is to elicit the flavors we envision for the piece of earth from which it comes. We have the privilege of sourcing fruit from a spectacular array of vineyards throughout the northern California coast, from Marin to Mendocino counties. From our favorite Dutton Ranch parcels, we select the vineyards that will blend together to become a quintessential Russian River pinot. We then choose a few special sites that epitomize their terroir to bottle as limited-production single-vineyard wines. In all our pinots, we strive to create wines of food enhancing balance and individuality that speak of their home.

Dutton Ranch Pinot Noir

Our 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, silky structure with fine tannins, and alluring balance. Core vineyards in the heart of Green Valley contribute bright fruit and complexity to the blend, while higher elevation sites offer a bit of warmer cherry fruit to the mix, and coastal vineyards add depth and spice to the base notes of the wine.

Emerald Ridge Vineyard Pinot Noir

Emerald Ridge Vineyard is a core piece of our Dutton Ranch blend, then we choose our favorite barrels for a separate bottling to exemplify our favorite Green Valley pinot noir characters. The vineyard is situated on an east-facing knoll in the middle of Green Valley. In 2001, Steve planted its perfectly drained Goldridge sandy loam soil to several Pinot clonal blocks. Dan chooses to combine several of the clones to create a deep, dark and velvety wine with focused and precise cherry/berry fruit, along with ebullient freshness and solid structure.

Fox Den Vineyard Pinot Noir

Fox Den Vineyard is perched on top of Stoetz Ridge, at the western border of Green Valley and just above the town of Occidental. The Goldridge sandy loam soil here is extremely sandy since this ridge is old pushed-up sea bottom, which makes for low vigor vines, slow ripening, and beautifully floral and fruit driven wine. Here on the hill, it's frequently a touch warmer than the bottom of the valley, but it's still always among the last harvested, and highest in natural acidity of our pinots, with sweet, lush cherry/strawberry fruit, a silky nature, and great liveness.

Redwood Ridge Pinot Noir

Putnam Vineyard is in the Annapolis area of 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 vineyard is just above the fog line and sits amongst giant redwoods native to the area. The gravelly soil and deficit irrigation creates stressed, naturally low yielding vines, which, along with the great sun intensity, produces thick skinned fruit, small berries, and concentrated flavors. The wine has beautifully developed tannins and a soft, plush texture framing the brambly berry and redwood duff notes that echo the place it's from.



Emerald Ridge



Fox Den



Redwood Ridge

Green Valley

Green Valley, where most of Dutton-Goldfield's vineyards are located, lies in the southwestern portion of Russian River Valley. It is one of the coolest appellations in Sonoma County, having a direct channel to the ocean through the Petaluma Wind Gap for fog and cold air. The predominant Goldridge sandy loam soil provides excellent drainage and root penetration, and allows for dry farming in many sites, as well as balanced nutrients for outstanding quality fruit.



Rued

CHARDONNAY

The distinctive character of the land truly comes through in wines from the old, cold, dry-farmed chardonnay vineyards of Green Valley. Warren Dutton was the first to plant chardonnay in the coldest areas of western Russian River Valley in the mid-1960s, giving Dutton Ranch a choice collection of vineyards today. From these, we select sites that give us wines with a vibrant citrus core, focused fruit, great richness and solid acidity, even after full barrel and malolactic fermentation.

Dutton Ranch Chardonnay

We select our favorite Dutton Ranch vineyards to craft a wine reflecting our vision of classic Russian River Valley chardonnay: crystalline fruit and acidity, balanced with creamy mouthfeel and moderate alcohol. The heart of our benchmark chardonnay is old vine (greater than 30 years), old clone vineyards located in chilly Green Valley. These contribute a focused citrus backbone, along with lemon/lime/tropical fruit, and mineral overtones, while newer clonal plantings round out the wine with unctuous pear fruit and a supple mouthfeel.

Rued Vineyard Chardonnay

In 1969 Warren Dutton planted this scenic vineyard on a redwood ringed, east-facing hillside in Green Valley. Originally budded as Old Wente selection, it turns out that over half of the wood he received was a so called "chardonnay musque" selection, which produce wines of floral, high-toned fruit aromas, and exceptionally rich mouthfeel. The soil is super sandy Goldridge series. The old vines are dry farmed, impressively healthy, and throw an amazingly consistent crop of tiny berries. The thick-skinned berries give the wine a beautiful solidity, along with fresh acidity, unusual minerality, an enticing depth of opulent and fresh lychee and tangerine flavors, and tremendous ageability.

Walker Hill Vineyard Chardonnay

Walker Hill had provided one of the central components of our Dutton Ranch chardonnay for years when Dan decided he just had to produce some on its own, for his own enjoyment if nothing else. The block, planted in the early 1980s, is situated 500 vertical feet above Purrington Creek on fluffy Goldridge soil. The vines produce the tiny berries with thick skins we love from old Wente in Green Valley. The wine epitomizes Green Valley chardonnay: balanced, intricate, and powerful citrus fruit and tense acidity wrapped in the candied setting of classic chardonnay winemaking.

OTHER VARIETALS

Cherry Ridge Vineyard Syrah

Big red varieties express themselves beautifully in our part of the world. Our cool climate gives the wine bright fruit, silky tannins, and moderate alcohol. Open top fermentation and aging in the finest French oak enhances the natural suppleness, complexity, and balance. Cherry Ridge juts out over the west side of Green Valley just north of the Petaluma Wind Gap. The south facing slope at the top of the ridge makes it a proverbial "warm spot in a cold area," just temperate enough to ripen syrah (most years) in a region best known for the cold-loving pinot noir and chardonnay. Vivid and rich boysenberry fruit is framed by white pepper spice, cedar, and leather, wrapped in plush tannins.

Chileno Valley Vineyard Riesling

This dry-farmed site is up on a bench above Chileno Valley, a picturesque, windswept neighborhood in northwest Marin. Originally planted in 1991 to a hodgepodge of varieties, most of the vineyard was later budded to pinot noir, except for 4 acres that were budded to riesling from Neustadt, Germany. The long, cold season gives a wine of laser brightness, complex minerality, low alcohol, and wonderful natural acidity. We ferment this wine completely dry (think Austria) for new wines of focused fruit, steely minerality and fresh drinking acidity. With age, the classic white peach and grapefruit open to rich apricot, diesel, lychee, and a wonderful richness framing the inherent freshness of the fruit.



Cherry Ridge