

# DUTTON Goldfield

2003

CHERRY RIDGE VINEYARD

SYRAH

RUSSIAN RIVER VALLEY

## APPELLATION

Russian River Valley – Green  
Valley

## VINEYARD

Cherry Ridge Vineyard

## ALCOHOL

13.8%

## TITRATABLE ACIDITY

.60 gm/100 ml.

## pH

3.59

## WINEMAKING

Open top fermentation, cold  
soak, manual punch down

## BARREL AGING

19 months in French oak  
(50% new barrels)

## WINEMAKER

Dan Goldfield

## CASES PRODUCED

404

## THE VINEYARD

Cherry Ridge juts out over the west side of Green Valley, just north the Petaluma Wind Gap. It is both wonderfully scenic, and a great place to grow grapes. The proverbial “warm spot in a cold area”, Cherry Ridge is just temperate enough to ripen Syrah in a region best known for the cold-loving Pinot Noir and Chardonnay. Syrah from this climate shows focused berry fruit, lots of spice, bright acidity, intense color and silky tannins. Just over five acres are planted here to four clones of Syrah.

## WINEMAKING

In the traditional fashion, our Syrah is fermented in small open top fermenters and punched down by hand. After hand sorting and destemming into small open top fermenters, the must is cold-soaked for 5 days in order to gently extract color and spice and fruit characters, while mitigating harsher tannins. After fermentation, the wine is racked into French oak to age. During its 19 months of barrel aging, the wine is racked several times for flavor and tannin development, as well as to hone the barrel choices for each particular stage of its life. We always start out with fewer new barrels than it might end up in, both to finesse the amount of new wood, and to season new some new barrels with white fermentation before using them in the final Syrah aging. The wine was bottled in June of 2005.

## THE WINE

Can Syrah really be this silky? The '03 Cherry Ridge Syrah is truly distinguished by its enticing floral, berry and spice aromatics, but even more so by a plushness in the mouth that keeps you wanting more. True to its region, the wine presents with deep black cherry fruit, broad tannins, balanced acidity and moderate alcohol. True to its varietal, it offers undertones of earth, leather, and spice, as well as the unctuous depth that seduces Syrah lovers. The aromas are of boysenberry, cedar and white pepper. In the mouth it continues with berry/cherry fruit, nutmeg overtones, and a lingering, candied sweet berry finish. But its most distinguishing attribute is the wonderfully rich and velvety tannin structure that carries it all. Its balance and moderate alcohol help this wine to be a great match for foods like veal, braised lamb, a variety of cheeses, and even fresh barbequed salmon.

*After working closely together as winemaker and grape grower since 1990, Steve Dutton and Dan Goldfield merged their talents to create Dutton-Goldfield Winery in 1998. Our mission is to produce vineyard-designated Pinot Noir and Chardonnay (along with a touch of Zinfandel and Syrah) from our home in the western Russian River Valley. The wines express the unique qualities of fruit from hand-selected vineyards and the work of an appreciative winemaker.*