

# DUTTON *Goldfield*

2004

**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**

3.52

**WINEMAKING**

Open top fermentation, cold  
soak, manual punch down

**BARREL AGING**

19 months in French oak  
(40% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

910

**THE VINEYARD**

Cherry Ridge juts out over the west side of Green Valley, on a south-facing hillside 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” (because of its altitude and south face), 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 some new barrels with white fermentation before using them in the final Syrah aging. The wine was bottled in June of 2006.

**THE WINE**

The warm 2004 ripening season provided a wonderful vintage for our Green Valley Syrah. It retains the focused blueberry fruit, bright acidity and moderate alcohol so characteristic of our area, but at the same time offers an enveloping lushness indicative of that warm season. In the nose this wine entices with aromas of blueberry, black cherry and nutmeg. It follows in the mouth with wonderfully plush tannins that carry its dark flavors of black cherry, boysenberry and toffee through to a lingering sweet finish. This is a syrah that keeps you wanting more. It's a wonderful match to salty cheeses like aged Gouda and Gruyere, or savory fowl or meat dishes. This is truly a wine that the winemaker enjoys, and hopes that you will too.

*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.*