

DUTTON *Goldfield*

2004

MORELLI LANE VINEYARD

ZINFANDEL

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley – Green
Valley

VINEYARD

Morelli Lane Vineyard

ALCOHOL

14.5%

TITRATABLE ACIDITY

0.67 gm/100 ml

PH

3.69

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

10 months in French oak
(40% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

206

THE VINEYARD

The Morelli Lane Vineyard is archetypal for all we love about our part of the world: scenic, alive with history, and delicious. This 19th century planting is located at the top of Stoetz Ridge, just north of the town of Occidental on the far western edge of the Russian River Valley appellation. Its dry-farmed, head-trained 1.8-acre block is all that's left of a vineyard planted by the area's early Italian settlers over 100 years ago. Left unfarmed for years, the Duttons (with prodding from Dan) revived the vineyard in 1995 and its fruit now enables us to provide this special limited bottling of old vine Zinfandel. Its cool proximity to the coast gives us a Zin of exceptional brightness and moderate alcohol; its hilltop perch facilitates the ripeness for wonderful fruit density and lush tannins; and its age gives us the personality that makes the wine truly special.

WINEMAKING

Making this wine is all about showcasing the special character of this wonderful vineyard—ebullient fruit, silky tannins, density without heaviness. To achieve this we employ similar winemaking techniques as for our pinots: hand-sorting the fruit prior to destemming, cold soaking for 7 days, and fermenting in a small open top fermenter, with gentle punchdowns. Our zin is aged only in French oak chosen to showcase the sweet fruit and candied spice overtones. The wine is racked once in early spring to marry the individual barrel contributions, and to help clarify it for unfiltered bottling. It is bottled in the late summer after spending approximately 10 months in wood.

THE WINE

The low yield and warm harvest of 2004 perfectly suited the old vines at Morelli. In this cool area the zin loves the heat, which promoted great tannin ripeness and rewarded us with a wine of particular lushness, even for this vineyard. Raspberries, blueberries and cream jump out of the glass as soon as you pour the wine. It's remarkable that something so fresh and vivid comes from vines so old and gnarled. With time in the glass, the deep black cherry, bramble and floral notes emerge. In the mouth it offers a rare freshness and suppleness for the varietal, along with plush berry fruit and a touch of bramble and bittersweet chocolate. Its bright fruit carries through to the finish, thanks to the moderate alcohol and lively acidity. Wonderfully easy to drink, it's perfect with everything from a steak off the barbecue and roasted poultry to grilled swordfish and assertive cheeses.

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.