

# DUTTON *Goldfield*

2005

MCDUGALL VINEYARD

**PINOT NOIR**

SONOMA COAST

**APPELLATION**

Sonoma Coast

**VINEYARD**

McDougall Vineyard

**ALCOHOL**

13.8 %

**TITRATABLE ACIDITY**

0.63 gm/100 ml

**pH**

3.67

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

Aged 17 months in  
French oak  
(45% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

250

**THE VINEYARD**

When Mac McDougall purchased his stunning ranch spanning the Gualala River in the early 1960s he had no idea he'd ever be planting grapes on it, but in 1998 old friend Warren Dutton convinced him to do just that. On 9 wind-protected southeast facing acres he planted 2 Dijon clones of pinot and Mac, his wife Barbara and son Rich have worked and stressed over it ever since. The site wraps over the ridge at about 1,100 feet elevation and has a spectacular view of the Gualala River, the Pacific Ocean, and Mac's neighbors at Hirsch and Martinelli vineyards. The fruit has the exceptionally thick skin, deep color and natural spice that is so characteristic of Pinot from the high slopes of the "true" Sonoma Coast. Even in this cool region, McDougall ripens fairly early, due to its thin, well-drained soil, sheltered south slope and low yields. This same environment also imparts the minerality and solidity of structure for aging for which the area is known. This vineyard wonderfully represents the wild beauty and intensity of the Sonoma Coast, both in its land and its fruit.

**WINEMAKING**

After hand sorting and destemming into small open top fermenters, the must was cold-soaked for 7 days in order to gently extract color and spice and fruit characters, while mitigating harsher tannins. To further this aim, no SO<sub>2</sub> was used at the crusher. We punched down up to 4 times daily, according to the stage of the fermentation (less often at later stages to avoid harsh tannin pickup), but treat it very gently given the inherently solid structure of the Sonoma Coast fruit. After fermentation the wine was racked into French oak to age, then blended in spring from our favorite barrels to create this limited offering. The wine then went back to barrels chosen for its further aging, before being bottled in early spring of 2007.

**THE WINE**

The late spring rains brought poor set conditions to the Sonoma Coast in 2005, but fortunately excellent ripening weather followed. Because the vineyard is fairly protected, McDougall actually did better than many at just 1 ton an acre at harvest. The combination of low fruit yield, but a long, cool ripening period imparted both intensity and balance to the vintage. This is a wine that benefited from all of its 17 months in barrel, and will continue to do so with long aging in the bottle. In the glass it shows the vivid Bing cherry, candied cranberry and mineral elements that we so love in this vineyard. With further time in the glass, the overtones of Asian spices and an almost peaty element lift the core of fruit. In the mouth, the voluptuous fruit is balanced by bright acidity, and a solid structure for food pairing and aging potential. The tannins are particularly fine and sweet, resulting from the long ripening season. This is a Pinot to pair with a great filet, sharp (but not funky) cheeses, or a well made coq au vin.

*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.*