

DUTTON *Goldfield*

2006

DUTTON RANCH—SHOP BLANC
PINOT BLANC
RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley – Green
Valley

VINEYARD

Dutton Ranch-Shop Block

ALCOHOL

13.4 %

TITRATABLE ACIDITY

0.62 gm/100 ml

pH

3.56

WINEMAKING

100% barrel fermentation,
100% malolactic fermentation,

BARREL AGING

Aged 7 months in
French oak
(0% new, 40% 1 yr.)

WINEMAKER

Dan Goldfield

CASES PRODUCED

112

THE VINEYARD

OK, so fine, it's a typo – it was really supposed to be called Shop Block, a real, and very special place at Dutton Ranch. When Warren Dutton purchased their original ranch in 1964, French Colombard, Gray Riesling and Rome apples were planted at the site; in the mid-1970s, more French Colombard replaced the Riesling and apples. This is a wonderful spot for cold loving white grapes, situated in the valley of Purrington Creek, a tributary of Green Valley Creek, where the cold coastal air lingers through the mornings and produces fruit of great acid balance and flavor concentration, while the deep but well drained Goldridge sandy loam soil grows healthy, balanced vines. When it was time to finally replant this block in 2003, the Duttons decided to try a bit of Pinot Blanc to augment the killer Chardonnay planted adjacent to this spot. Another native of Burgundy, and a white skinned cousin of Pinot Noir, Pinot Blanc is prized for its fresh stone fruit flavors and cleansing mouthfeel. While the young vines are irrigated now to get them started, by 2008 the vineyard will be completely dry farmed.

WINEMAKING

Producing only 5 barrels of a fresh white wine presents interesting challenges. For one thing, filtration is a poor idea on such a small lot, so malolactic fermentation becomes mandatory, and good natural clarification essential. The fruit for this offering is picked at moderate sugar and high acid to craft a wine with balanced alcohol and fresh acidity after primary and malolactic fermentations. We chose barrel fermentation for the wine, but used no new wood in order to keep the lively fruit at the forefront (and we always love 1 year old wood the best anyway). We also employed an Alsation yeast strain that enhances the fruity aromatics. The wine was barrel aged for 7 months, before bottling in June.

THE WINE

The Pinot Blanc has become a new favorite child for us this summer: This wine is all about highlighting the wonderful and lively Shop Block fruit, and fun quaffing. It leads with aromas of fresh white peaches and honeydew melon, with a touch of caramel cream. In the mouth, the stone fruit theme continues, along with bright acidity and a touch of cleansing grip that the variety is known for. The fact that it's barrel fermented imparts a bit of thickness in the mouth, but the lack of new wood allows the clean fruit to shine through to the refreshing finish. This wine's bright freshness makes it truly versatile, great for enjoying on its own by the pool or hot tub (just chill slightly), or with everything from salads and appetizers to light summer dinners of petrale sole, shrimp stir-fry, and grilled vegetables.

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.