

DUTTON *Goldfield*

2006

DUTTON RANCH

PINOT NOIR

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley

VINEYARDS

Maurice Galante, Sanchiotti,
Manzana, Silva, Freestone Hill

ALCOHOL

13.5%

TITRATABLE ACIDITY

0.57 gm/100 ml

pH

3.65

WINEMAKING

Open top fermentation, cold
soak, punch down.

BARREL AGING

10 months in French oak
(40% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

3,472

THE VINEYARDS

Dutton Ranch farms over sixty unique, separate vineyards located in the coolest areas of the Russian River Valley, primarily in the Green Valley sub-appellation, and our Dutton Ranch blend represents our vision for the character of this special region. Galante and Silva vineyards, on thin-soiled east-facing slopes, provide creamy blackberry fruit character and depth of tannins. Sanchiotti, with its older vines, contributes great structure and floral aromatics. Manzana is planted to Dijon clone 828 which brings its deep color and lush tannins. And, from a cold, foggy west slope, Freestone Hill finishes the blend with its unique spice and bright cranberry contributions.

WINEMAKING

The fruit is hand sorted prior to destemming into small open top fermenters, where the must is cold-soaked for 5 days in order to gently extract spice and fruit characters, while mitigating harsher tannins. We punch down up to 3 times daily, depending on the stage of the fermentation. Each vineyard, or block, is fermented separately in order to afford optimization of each according to its needs, and to provide us with the most flexibility for blending. After fermentation, the individual lots are pressed and then racked into French oak barrels to age. We carefully blend our favorite lots in early spring (we're not shy about culling out lots that don't work for us) to allow the blend to marry. The final blend rests in barrel until late summer, when we bottle with minimal processing.

THE WINE

The long, cool 2006 growing season enabled extended hang time in our great array of pinot vineyards, developing the ebullient fruit and rich structure that Russian River is so prized for. Its aromatic lushness immediately distinguishes our '06 Dutton Ranch Pinot offering, with succulent black cherry, blackberry and cranberry aromas fairly leaping out of the glass. With time, the undertones of Asian spice and a slight smokiness creep in for support. In the mouth, the wine follows with the expected vibrant cherry and cranberry fruit, but really fills out with darker blackberry and coffee undertones. True to the Dutton-Goldfield style, the wine's fresh acidity and moderate alcohol facilitate the clean berry finish. At this stage of its life this is a beautiful wine to pair with fresh cheeses and rich fish dishes, but in a few more years it will be a perfect truffle risotto or smoked quail match.

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.