

DUTTON *Goldfield*

2006

MCDUGALL VINEYARD

PINOT NOIR

SONOMA COAST

APPELLATION

Sonoma Coast

VINEYARD

McDougall Vineyard

ALCOHOL

13.8 %

TITRATABLE ACIDITY

0.67 gm/100 ml

pH

3.63

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

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

WINEMAKER

Dan Goldfield

CASES PRODUCED

400

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 that this area is known for. 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 SO₂ was used at the crusher. We punched down 1 to 3 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 raked into French oak to age, then the final blend was constructed in the spring of 2007 from our favorite barrels. For this wine, we love the subtle bottom notes of Taransaud and floral overtones of Remond Francais. The wine then went back to its chosen barrels for further aging, before being bottled in early spring of 2008.

THE WINE

The vineyards of the high, dry ridges of the Sonoma Coast thrive in long, cool vintages like 2006. The extended season develops the floral aromatics and silky tannins we so love in Pinot Noir, while maintaining acidity and moderate alcohol. Our 2006 McDougall Pinot expresses the natural depth and minerality central to the personality of this vineyard, while its vintage origin shows in the liveliness and fineness derived from the 2006 season. In the nose, this wine leads with red plum and black cherry fruit, with overtones of chipped granite, geranium and a touch of smoke. In the mouth, exceptionally sweet creamy tannins support the candied cherry and cranberry fruit and carry the floral and mineral notes though the long, fresh finish. The total impression is one of great integration and completeness, the result of beautifully ripe grapes and sensitive winemaking. Enjoy this wine with seared ahi, or on the deck with some Petite Basque and Gruyere.

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.