

# DUTTON *Goldfield*

2006  
**CHERRY RIDGE VINEYARD**  
**SYRAH**  
**RUSSIAN RIVER VALLEY**

**APPELLATION**

Russian River Valley – Green  
Valley

**VINEYARD**

Cherry Ridge Vineyard

**ALCOHOL**

13.7%

**TITRATABLE ACIDITY**

.64 gm/100 ml.

**pH**

3.67

**WINEMAKING**

Open top fermentation, cold  
soak, manual punch down

**BARREL AGING**

20 months in French oak  
(40% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

195

**THE VINEYARD**

Cherry Ridge juts out over the west side of Green Valley just north the Petaluma Wind Gap. This scenic vineyard enjoys a south facing slope at the top of the ridge, making it the proverbial “warm spot in a cold area”. Cherry Ridge is just temperate enough to ripen Syrah in a region best known for the cold-loving Pinot Noir and Chardonnay. Just over three acres are planted here to four clones of Syrah.

The long hang time here (2006 harvest date was November 1<sup>st</sup>) provides syrah with the wonderful richness endemic to the varietal, but also an intricacy and balance that speaks of this special place.

**WINEMAKING**

In the traditional fashion, our Syrah is fermented in small open top fermenters and punched down by hand. The fruit is hand sorted then destemmed, and the must is cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. After fermentation, the wine is racked into French oak to age. During its 20 months of barrel aging, the wine is racked several times for flavor and tannin development, as well as to hone the barrel choices for each particular stage of its life. We always start out with fewer new barrels than it might end up in, both to finesse the amount of new wood, and to season some new barrels with white fermentation before using them in the final Syrah aging. The wine was bottled in June of 2008.

**THE WINE**

We love the complexity and silky fruit of cold climate syrah, and in a cool vintage like 2006 the Cherry Ridge Vineyard delivers. This vintage brings out the bright raspberry fruit, white pepper and silky tannins that are so integral to the character of this wine. In the glass, the saturated ruby color announces its density and freshness. In the nose, raspberry, white pepper and cinnamon invite the first sip, where the high toned fruit, balanced acidity and alcohol, and fine, silky tannins are immediately apparent. As the wine opens up in the glass, deeper cherry tones emerge, along with a creaminess unusual in the varietal. The finish is all lush fruit and spice, with no hint of heat. The finesse of this wine makes it great for a wide range of food pairing—try it with roasted meats, almost anything savory in a slow cooker (don’t forget some wine in the sauce), and medium strong cheeses like aged Gouda 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.*