

# DUTTON *Goldfield*

2006

MORELLI LANE VINEYARD

ZINFANDEL

RUSSIAN RIVER VALLEY

**APPELLATION**

Russian River Valley – Green  
Valley

**VINEYARD**

Morelli Lane Vineyard

**ALCOHOL**

14.5%

**TITRATABLE ACIDITY**

0.66 gm/100 ml

**PH**

3.70

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

10 months in French oak  
(40% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

248

**THE VINEYARD**

The Morelli Lane Vineyard is archetypal for all we love about our part of the world: scenic, alive with history, and delicious. This 19<sup>th</sup> century planting is located at the top of Stoetz Ridge, just north of the town of Occidental on the far western edge of the Russian River Valley appellation. The dry-farmed, head-trained 1.8-acre block is all that's left of a vineyard planted by the area's early Italian settlers over 100 years ago. Left unfarmed for years, the Duttons (with prodding from Dan) revived the vineyard in 1995 and its fruit now enables us to provide this special limited bottling of old vine Zinfandel. Its cool proximity to the coast gives us a Zin of exceptional brightness and moderate alcohol; its hilltop perch facilitates the ripeness for wonderful fruit density and lush tannins; and its age gives us the personality that makes the wine truly special.

**WINEMAKING**

Making this wine is all about showcasing the special character of this wonderful vineyard—ebullient fruit, silky tannins, density without heaviness. To achieve this, we employ similar winemaking techniques as for our pinots: hand-sorting the fruit prior to destemming, cold soaking for 7 days, and fermenting in a small open top fermenter, with gentle punchdowns. Our zinfandel is aged only in French oak chosen to showcase the sweet fruit and candied spice overtones. The wine is racked once in early spring to marry the individual barrels, and to allow us to hone our barrel choices for its final aging before bottling. Since so much of the personality of this wine is in its vivid fruit character, it's bottled in the late summer after spending approximately 10 months in wood.

**THE WINE**

The long, cool 2006 growing season well suited the old vines at Morelli Lane, giving them plenty of time to perfectly ripen. Picked on October 27<sup>th</sup> of that year, this wine displays the soft elegance and bright raspberry/cherry fruit that makes it so prized. The 2006 is a particularly easy drinking version of the old vine zin, with its moderate alcohol, exceptionally supple tannins and bright acidity. On the nose it shows the classic Morelli frambois, coupled with lots of bing cherry and some toasty overtones. It follows with candied cherry along with a bit of allspice and toffee in the mouth, and lingers with sweet tannins and berry fruit. Its elegant balance yields a zin perfect for pairing with foods like lasagna, many cheese, and just about anything off the barbeque.

*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.*