

# DUTTON *Goldfield*

2006

## ZINFANDEL

RUSSIAN RIVER VALLEY

### APPELLATION

Russian River Valley

### VINEYARD

Alper Vineyard,  
Feeny Vineyard

### ALCOHOL

14.3%

### TITRATABLE ACIDITY

0.570 gm/100 ml

### PH

3.69

### WINEMAKING

Open top fermentation, cold  
soak, punch down

### BARREL AGING

16 months in French oak  
(35% new barrels)

### WINEMAKER

Dan Goldfield

### CASES PRODUCED

195

### THE VINEYARDS

Our Russian River Zinfandel is a blend of two wonderful vineyards that we truly appreciate the opportunity to work with. One is the Feeny Ranch, a renowned old vine vineyard right in the heart of the Russian River appellation; the other is the Alper vineyard, perched atop Stoetz ridge on the western edge of the appellation, right next to our Morelli Lane ranch. The old Feeny vines are always picked late in the season and contribute bright raspberry fruit, fresh acidity, and an elegance that only old vines can provide. Alper shows the cherry and bramble character, along with the lushness that seems endemic to the red wines from Stoetz Ridge. Together, they offer us a wine with bright berry fruit, moderate alcohol, and a generous structure which is exceptional in the varietal.

### WINEMAKING

At Dutton-Goldfield, we vinify our zins much like we do the pinots. We hand sort the fruit prior to destemming, cold soak for 5 to 7 days, and ferment in small open top fermenters. Depending on the progress of fermentation, we gently punch down 2 to 4 times a day, and always keep the fermenter covered when not punching down. The goal of all this is to bring out zinfandel's wonderful fruit characters, while maintaining soft tannins, lushness and vibrancy in the wine. Our zin is aged only in French oak chosen to showcase the sweet fruit and candied spice overtones. This wine was raked and blended in the spring of 2007, then returned to barrel to age for another year. It was bottled in late February of 2008.

### THE WINE

2006 was a cool, extended harvest for our Russian River zinfandel vineyards. Both Alper and Feeny were picked during the last week of October, and show the lively fruit, bright acidity and supple tannins that go along with such seasons. At the same time, the inherent lushness of the variety robes the fruit. In the nose, the wine shines with candied cherries and raspberries, with supporting notes of toffee and chocolate. It follows in the mouth with rich cherry fruit and fine tannins that bring out the elegance and perception of sweetness that we love in this wine. With its moderate alcohol, the finish is all fresh berries and cream, just tempting you to another sip. This is a wonderful wine to pair with flavorful cheeses like cave-aged Gruyere and Vermont cheddar, or your favorite short rib recipe.

*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.*