

DUTTON *Goldfield*

2007

DUTTON RANCH

PINOT NOIR

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley

VINEYARDS

Maurice Galante, Gregori,
Manzana, Silva, Morelli Lane

ALCOHOL

13.5%

TITRATABLE ACIDITY

0.71 gm/100 ml

pH

3.61

WINEMAKING

Open top fermentation, cold
soak, punch down.

BARREL AGING

10 months in French oak
(40% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

4,194

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, both on thin-soiled east-facing slopes, provide creamy blackberry fruit character and depth of tannins. Gregori, our newest star, is perched on a knoll in the middle of Green Valley and contributes wonderful black cherry focus, dark fruit concentration and structure. Manzana is planted to Dijon clone 828 which brings its deep color and lush tannins. And our Morelli Lane block, on the western edge of the appellation, is planted to the old Swan clone which is prized for its floral aromatics and silky mouthfeel.

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 2007 vintage was about as good as it gets for growing Pinot. Ample early winter rains provided excellent subsoil moisture, while the dry, warm spring and early summer stimulated balanced vine growth, good set, and early conversion to ripening metabolism. The year turned cool in late summer and fall, preserving acidity and providing us with extended hang time for superb flavor and tannin development. The resulting wine is everything we want in the Dutton Ranch Pinot Noir: opulent and bright on the nose, focused and lush in the mouth, and fresh and lingering on the finish. The nose bursts with ripe black cherry, Asian spice and cinnamon. The mouth is striking for its combination of plush cherry and blackberry fruit, bright acidity and supple tannins, all carried through the persistent, spicy finish. A very versatile food match, try it with roasted fowl, salmon on the barbeque, chanterelle risotto, or your favorite fresh cheeses.

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.