

DUTTON *Goldfield*

2007

DUTTON RANCH—FREESTONE HILL VINEYARD

PINOT NOIR

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley

VINEYARD

Freestone Hill Vineyard

ALCOHOL

13.8 %

TITRATABLE ACIDITY

0.66 gm/100 ml

pH

3.59

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

Aged 17 months in
French oak
(55% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

537

THE VINEYARD

Dutton Ranch's Freestone Hill Vineyard was the pioneering outpost of the now coveted Salmon Creek viticultural neighborhood. Located in the extreme southwest corner of the Russian River appellation, and on the coastal side of the Petaluma wind gap, this area is right at the climatic margin for ripening grapes. The fog reaches this neighborhood early and leaves late, but in great years we are rewarded with fruit of extraordinary concentration, balance and personality. Our vineyard, planted in 1997, is located on a southeast-facing hillside above the little town of Freestone and only a few miles from Bodega Bay. Our difficult flowering conditions give us tiny grape berries, low yield and thick skins for highly concentrated wines. The long cool season provides for exceptional ripeness of tannins and flavor, while still maintaining bright acidity and moderate alcohol. Our two blocks at Freestone are planted to Dijon clones 667 (juicy boysenberry fruit) and 115 (bright cherry, high tone aromatics), along with a small amount of 2A (dense tannins and acid backbone).

WINEMAKING

Freestone is always harvested in two picks—the 115 and 2A at the top of the hill first, while the steep 667 block in the mid hill comes in a bit later. The individual lots are hand sorted and destemmed into small open top fermenters and the must is the cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. Because of its extremely small berries and thick skins, Freestone sees fewer and gentler punchdowns than many less demanding vineyards. In the exceptional 2007 vintage the two lots were fermented separately, but blended right out of fermenter. The wine was racked once in the spring of 2008 to let the wine stretch its legs a bit and to hone the barrel choices (we loved the lushness imparted by Foquet barrels in this 2007), then was bottled in February 2009 after spending 17 months in oak.

THE WINE

Nowhere is the exceptional quality of the 2007 vintage for Pinot Noir more apparent than at Freestone. The warm, dry spring encouraged early budbreak, flowering and conversion to ripening metabolism; while the long cool fall weather gave us an extremely long year for phenolic and flavor ripening. The resulting wine is amazingly concentrated and wonderfully plush at the same time. In the nose, the inherent Asian spice and caraway seed of the Freestone terroir is well developed, and surrounds a dense core of candied cranberry and black cherry fruit. In the mouth, it just keeps coming on with sweet cherry, cardamom spice and an incredible perception of sweetness, all resting on a solid structure of generous tannins and bright acidity. This is clearly a wine with long life ahead of it, but its balance and fruit make it readily accessible now. Try it with an Asian spiced lamb dish, or just some great 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.