

# DUTTON *Goldfield*

2007

MCDUGALL VINEYARD

**PINOT NOIR**

SONOMA COAST

**APPELLATION**

Sonoma Coast

**VINEYARD**

McDougall Vineyard

**ALCOHOL**

13.8 %

**TITRATABLE ACIDITY**

0.60 gm/100 ml

**pH**

3.66

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

Aged 17 months in  
French oak  
(45% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

198

**THE VINEYARD**

When Mac McDougall purchased his stunning ranch spanning the Gualala River in the early 1960s he had no idea he'd ever be planting grapes on it, but in 1998 old friend Warren Dutton convinced him to do just that. On 9 wind-protected southeast facing acres he planted 2 Dijon clones of pinot and Mac, his wife Barbara and son Rich have worked and stressed over it ever since. The site wraps over the ridge at about 1,100 feet elevation and has a spectacular view of the Gualala River, the Pacific Ocean, and Mac's neighbors at Hirsch and Martinelli vineyards. The fruit has the exceptionally thick skin, deep color and natural spice that is so characteristic of Pinot from the high slopes of the "true" Sonoma Coast. Even in this cool region, McDougall ripens fairly early, due to its thin, well-drained soil, sheltered south slope and low yields. This same environment also imparts the minerality and solid structure for aging that this area is known for. This vineyard wonderfully represents the wild beauty and intensity of the Sonoma Coast, both in its land and its fruit.

**WINEMAKING**

After hand sorting and destemming into small open top fermenters, the must was cold-soaked for 7 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. To further this aim, no SO<sub>2</sub> was used at the crusher. We punched down 1 to 3 times daily, according to the stage of the fermentation (less often at later stages to avoid harsh tannin pickup), but treat it very gently given the inherently solid structure of the Sonoma Coast fruit. After fermentation the wine was racked into French oak to age, then the final blend was constructed in the spring of 2008 from our favorite barrels. For this wine we love the subtle bottom notes of Taransaud, and floral overtones of Remond Troncais. The wine then went back to barrels chosen for its further aging, before being bottled in early spring of 2009.

**THE WINE**

In an endeavor where there is no perfection but certainly greatness, the 2007 vintage for Pinot Noir embodies the latter. The warm, dry spring encouraged early budbreak, flowering and conversion to ripening metabolism; while the cool fall gave us an extremely long year for phenolic and flavor ripening. The naturally substantial tannins of the high Sonoma ridges were coaxed into lushness and the cherry fruit developed exceptional depth while still showing its mineral tinged personality. In the nose this wine leads with red plum, strawberries and pomegranate, with nuances of chipped granite and raspberry turnover. The impression in the mouth is that of exceptionally sweet silky tannins, almost chalky in texture, which support the candied cherry and pomegranate fruit. These tannins and acidity carry the floral and mineral notes though the lengthy, lively finish. The final impression is one of integration and completeness. Enjoy this wine now and for the next decade with grass-fed beef, or on the deck with some Petite Basque 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.*