

DUTTON *Goldfield*

2007

DUTTON RANCH—SANCHIETTI VINEYARD

PINOT NOIR

GREEN VALLEY OF RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of Russian
River Valley

VINEYARD

Sanchietti Vineyard

ALCOHOL

13.5 %

TITRATABLE ACIDITY

0.63 gm/100 ml

pH

3.67

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

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

WINEMAKER

Dan Goldfield

CASES PRODUCED

345

THE VINEYARD

Dutton Ranch/Sanchietti Vineyard has a special place in our hearts at Dutton-Goldfield. Located on a steep east- and south-facing hillside on the west side of Green Valley, Sanchietti was one of the first highly acclaimed Pinot vineyards in our part of the world, and well represents the short local history of the varietal. The vineyard was planted in 1985 for sparkling wine, the assumed use for cold climate Pinot at the time. Dan began making still Pinot from it in 1993 for La Crema Winery, and in 1994 it became one of his first single vineyard wines for Hartford Court. It was a standout of the Hartford program until Dutton-Goldfield started taking the fruit in 2002.

The shallow soil and great exposure of the Sanchietti hillside produces exceptionally thick skinned pinot berries, with fully ripe seeds at harvest, and a distinct violet/floral and blueberry element that is its hallmark. The mature vines and outstanding site give the wine a wonderful combination of concentration, beauty and longevity.

WINEMAKING

After hand sorting and destemming into small open top fermenters, the must is 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, Sanchietti is handled very gingerly in the winery. Whereas we punch down other lots up to 4 times daily, Sanchietti rarely gets more than 2. The south and east terrace were fermented and racked separately into French oak to age. Our favorite barrels from each lot were blended in the early spring of 2008. One of the pleasures of assembling a wine is choosing the barrel array for the final aging of the wine after blending. In this case, the ginger spice of Taransaud and the floral elements of Remond Trancais barrels were wonderful enhancements for the vineyard. The wine was bottled in February 2009.

THE WINE

The 2007 vintage was extraordinarily kind to Pinot Noir in the Green Valley. 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 cool late season particularly favored Sanchietti Vineyard, where the extremely thin soil can dry out quickly in hotter weather. The result is an offering with all of the blueberry and floral notes that are the hallmark of this site, along with unusually creamy tannins, exceptional purity and an extra robe of spice. In the nose, the wine leads with blueberries and violets, along with a bit of cinnamon and black cherry. In the mouth, the fine tannins that we so prize in this wine carry floral blueberry and cherry fruit through the mouthcoating finish. Our Sanchietti has always been about balance and elegance—now in 2007 an extra shot of power is certainly infused. Enjoy with a roasted quail, or maybe mushroom gnocchi.

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.