

DUTTON *Goldfield*

2007

CHERRY RIDGE VINEYARD

SYRAH

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley – Green
Valley

VINEYARD

Cherry Ridge Vineyard

ALCOHOL

13.7%

TITRATABLE ACIDITY

.62 gm/100 ml.

pH

3.60

WINEMAKING

Open top fermentation, cold
soak, manual punch down

BARREL AGING

20 months in French oak
(40% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

317

THE VINEYARD

Cherry Ridge juts out over the west side of Green Valley just north the Petaluma Wind Gap. This scenic vineyard enjoys a south facing slope at the top of the ridge, making it the proverbial “warm spot in a cold area”. Cherry Ridge is just temperate enough to ripen Syrah in a region best known for the cold-loving Pinot Noir and Chardonnay. Just over three acres are planted here to four clones of Syrah.

The drought year of 2007 was the year for unctuous, balanced Syrah in the Russian River Valley. Drier soil means earlier budbreak, flowering and veraison than usual. This provides an early start to flavor and color development in this varietal that needs all the time it can get in our cool area. With the long, cool summer, the wine shows a wonderful combination of rich fat tannins balanced with moderate alcohol and bright acidity.

WINEMAKING

In the traditional fashion, our Syrah is fermented in small open top fermenters and punched down by hand. The fruit is hand sorted then destemmed, and the must is cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. After fermentation, the wine is racked into French oak to age. During its 20 months of barrel aging, the wine is racked several times for flavor and tannin development, as well as to hone the barrel choices for each particular stage of its life. We always start out with fewer new barrels than it might end up in, both to finesse the amount of new wood, and to season some new barrels with white fermentation before using them in the final Syrah aging. The wine was bottled in June of 2009.

THE WINE

This Cherry Ridge Syrah just pops with the fruit concentration and density so inherent in our 2007 reds. Opulent black cherry, bramble and bacony notes jump out of the glass, and the promised richness is clearly delivered in the mouth. The rich cherry/ berry fruit is drawn out by the unctuous tannins of this year, and its freshness just leaves you wanting another sip. This is a wine that opens up in the glass (promising its aging potential) to bring out complex combinations of berry fruit, white pepper and leathery notes that make it a wonderful wine for richer foods. The finish is all lush fruit and spice, with no hint of heat. Try it with a great fillet with peppercorns, a braised veal chop, or just with a great cheese course at the end of a meal.

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.