

DUTTON *Goldfield*

2007

MORELLI LANE VINEYARD

ZINFANDEL

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley – Green
Valley

VINEYARD

Morelli Lane Vineyard

ALCOHOL

14.1%

TITRATABLE ACIDITY

0.72 gm/100 ml

PH

3.68

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

10 months in French oak
(40% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

281

THE VINEYARD

The Morelli Lane Vineyard is archetypal for all we love about our part of the world: scenic, alive with history, and delicious. This 19th century planting is located at the top of Stoetz Ridge, just north of the town of Occidental on the far western edge of the Russian River Valley appellation. The dry-farmed, head-trained 1.8-acre block is all that's left of a vineyard planted by the area's early Italian settlers over 100 years ago. Left unfarmed for years, the Duttons (with prodding from Dan) revived the vineyard in 1995 and its fruit now enables us to provide this special limited bottling of old vine Zinfandel. Its cool proximity to the coast gives us a Zin of exceptional brightness and moderate alcohol; its hilltop perch facilitates the ripeness for wonderful fruit density and lush tannins; and its age gives us the personality that makes the wine truly special. The 2007 vintage provided perfect ripening for zinfandel. Ample early winter rains supplied excellent subsoil moisture, while the dry spring and warm early summer stimulated early conversion to ripening metabolism. With the cool late summer and fall, these old guys had extended hang time for superb flavor and tannin development.

WINEMAKING

Making this wine is all about showcasing the special character of this wonderful vineyard—ebullient fruit, silky tannins, density without heaviness. To achieve this we employ similar winemaking techniques as for our pinots: hand-sorting the fruit prior to destemming, cold soaking for 7 days, and fermenting in a small open top fermenter, with gentle punchdowns. Our zin is aged only in French oak chosen to showcase the sweet fruit and candied spice overtones. The wine is racked once in early spring to marry the individual barrels, and to allow us to hone our barrel choices for its final aging before bottling. Since so much of the personality of this wine is in its vibrant fruit character, it's bottled in the late summer after spending 10 months in wood.

THE WINE

You'd think we'd be tired of saying how wonderful the red wines from 2007 are, but how can we help ourselves with this classic release of Morelli Lane Zinfandel? From the first nose of vivid raspberry, black cherry, bramble and sweet caramel; to the dark blueberry, bright cherry and voluptuous tannins in the mouth, this is a wine that keeps you reaching for more. It's got that wonderful combination of freshness, power, and finesse that we so love in the wines from this old vineyard. The balance of moderate alcohol and fresh acidity carries the sweet fruit and intricate spice notes through the lingering finish. Few zins are as versatile with food as this—it's wonderful as an aperitif with simple appetizers like cheeses or chicken Shumai, or to accompany a main dish of roast duck or a flavorful steak.

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.