

# DUTTON *Goldfield*

2007

## ZINFANDEL

RUSSIAN RIVER VALLEY

### APPELLATION

Russian River Valley

### VINEYARD

Dutton Ranch – Stoetz Ridge  
Vineyard

### ALCOHOL

14.5%

### TITRATABLE ACIDITY

0.66 gm/100 ml

### PH

3.69

### WINEMAKING

Open top fermentation, cold  
soak, punch down

### BARREL AGING

16 months in French oak  
(35% new barrels)

### WINEMAKER

Dan Goldfield

### CASES PRODUCED

169

### THE VINEYARD

2007 was a very special for our Russian River Zinfandel because it's the first year we got to make it exclusively from our Stoetz Ridge Vineyard. Perched atop the ridge, at the western edge of the Russian River Valley appellation, Stoetz Ridge vineyard is a perfect spot for our style of Zin. Its close proximity to the coast makes it a cool spot for the varietal, but its elevation (about 1,000 ft.) high on the ridge keeps it often above the fog to give it enough heat to evenly ripen the fruit. The result is Zinfandel with the richness and ebullient fruit that the variety is all about, but also moderate alcohol and bright acidity that is the hallmark of all great Russian River reds. Stoetz Ridge is planted to the old Primativo clone of Zinfandel, whose small bunches and berries produce wine of concentration and elegance.

### WINEMAKING

At Dutton-Goldfield, we vinify our zins much like we do the pinots. We hand sort the fruit prior to destemming, cold soak for 5 to 7 days, and ferment in small open top fermenters. Depending on the progress of fermentation, we gently punch down 2 to 4 times a day, and always keep the fermenter covered when not punching down. The goal of all this is to bring out zinfandel's wonderful fruit characters, while maintaining soft tannins, lushness and vibrancy in the wine. Our zin is aged only in French oak chosen to showcase the sweet fruit and candied spice overtones. Fracois Freres Allier barrels seem to be a particular attractive compliment to the Stoetz Ridge fruit. This wine was racked once in the spring of 2008, then returned to barrel to age for another year. It was bottled in late February of 2009.

### THE WINE

The 2007 season was about as good as it gets both for Zinfandel and the Stoetz Ridge Vineyard. The dry early season promoted early budbreak, flowering and conversion from green growing to ripening metabolism. The summer was classic Russian River – cool nights and warm sunny days—and the fall was exceptionally cool but sunny. This all combined for an exceptionally long ripening season, and wine with ripen tannins, super juicy fruit, moderate alcohol and bight acidity. Aromatically, the wine fills the glass with scents of Bing cherry, cinnamon spice and bramble. The brightness of the nose portends the exceptional liveliness in the mouth, which just bursts with sweet cherry fruit and molasses overtones. The freshness of the wine carries through the long sour cherry finish. This is a wine to enjoy on the porch at sunset with a nice burger and fresh tomatoes, or maybe some pesto pasta with pine nuts—or, of course, you can just forget the food, imagine the view from Stoetz Ridge and dig on the Pacific sunset colors.

*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.*