

DUTTON *Goldfield*

2008

DUTTON RANCH—GREEN VALLEY VINEYARD

GEWURZTRAMINER

GREEN VALLEY OF RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of
Russian River Valley

VINEYARD

Dutton Ranch-Green Valley
Vineyard

ALCOHOL

13.5 %

TITRATABLE ACIDITY

0.58 gm/100 ml

pH

3.43

WINEMAKING

100% Stainless Ferment

WINEMAKER

Dan Goldfield

CASES PRODUCED

90

THE VINEYARD

Growers need to have their fun too. When Steve Dutton told us he was going to bud 0.7 acres of the very cold Green Valley Vineyard from Pinot Noir to Gewurztraminer in 2005, our first reaction was “very funny”. But Steve never kids about vineyard work, and we’re glad he wasn’t this time. This tiny planting is just enough for us to make about 100 cases a year from a spot perfectly suited to this enticing varietal. Green Valley Vineyard is in the middle of the valley, just along the east bank of Atascadero Creek. Gewurztraminer loves this extremely cold spot because it needs to ripen slowly to bring out its wonderful aromatic character and maintain acidity. Even in the extremely warm 2008 vintage this block wasn’t harvested until October. At the peak of ripeness, Gewurz berries turn a lovely pink color and taste like an elixir of peaches, jasmine and lilac—a treat for the vineyard sampler and the few who will get to taste this wine.

WINEMAKING

Our hedonistic goal in making this wine (because with only 90 cases, you know we’ll be consuming a fair proportion of it) is to give us something crisp, fresh and aromatic to quaff on a hot summer day here in Sebastopol. To this end, we ferment the wine in stainless steel at a cool 50 degrees F. This retains the fresh esters of fermentation and the central core of fruit. We also employ an Alsatian yeast strain that enhances the floral aromatics that are the varietal signature of this wine. To keep the wine crisp and lively, we allow no malolactic in the wine, and to preserve the freshness, we bottle it after only 6 months in stainless steel. Gewurztraminer is all about the vineyard fruit personality, and what a charming personality it is.

THE WINE

Peach compote, jasmine and honeysuckle are the first impressions that jump out of the glass from this wine. It is a wine that is defined by its lively sourball fruit, floral charm and juicy freshness. In the nose, it is classic Gewurztraminer, with the aforementioned floral notes layering onto the core of ripe stone fruits and white grapefruit. In the mouth, the candied peach really comes through, along with a hint of minerality, and grapefruit on the finish. Though this is a wine that is extremely clean and bright, it has the complexity and structure for great food pairing. Try it with non spicy Asian fare, pasta with shrimp and cilantro, or roasted pork.

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.