

DUTTON *Goldfield*

2008

DUTTON RANCH—SHOP BLOCK

PINOT BLANC

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley – Green
Valley

VINEYARD

Dutton Ranch-Shop Block

ALCOHOL

13.5 %

TITRATABLE ACIDITY

0.55 gm/100 ml

pH

3.50

WINEMAKING

100% Stainless Ferment
Partial Malolactic

WINEMAKER

Dan Goldfield

CASES PRODUCED

110

THE VINEYARD

When Warren Dutton purchased his original ranch in 1964, French Colombard, Gray Riesling and Rome apples were planted at the site; in the mid-1970s, more French Colombard replaced the Riesling and apples. This is a wonderful spot for cold loving white grapes, situated in the valley of Purrington Creek, a tributary of Green Valley Creek. Here the cold coastal air lingers through the mornings and produces fruit of great acid balance and flavor concentration, while the deep but well drained Goldridge sandy loam soil grows healthy, balanced vines. When it was time to finally replant this block in 2003, the Duttons decided to try a bit of Pinot Blanc to augment the killer Chardonnay adjacent to this spot. Another native of Burgundy, and a white skinned cousin of Pinot Noir, Pinot Blanc is prized for its fresh stone fruit flavors and cleansing mouthfeel. This vineyard is now completely dry farmed. As a special little treat to our best friends, DG is vinifying just a small amount of this mouthwateringly fresh Pinot Blanc.

WINEMAKING

The goal in vinifying our Pinot Blanc is to showcase the freshness and minerality of this varietal. To that 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 employed an Alsatian yeast strain that showcases the high tone aromatics that are so inviting in this wine. We allowed malolactic fermentation to proceed part way in order to bring out a bit of extra richness in the mouth and sweet cream in the nose, but not to completion so as to preserve the fresh acidity and minerality. The wine was bottled after only six months of stainless steel aging in the cellar.

THE WINE

The striking signature of this wine is shown immediately in its aromatic intensity. Fresh peach, honeysuckle and a mineral overtone of chipped granite fill the glass. In the mouth it delivers with the promised concentration and intensity. Flavors of white peach, ginger and honey are balanced by fresh acidity and a palate cleansing phenolic element that is classic for the varietal. The fresh fruit leaves a finishing impression of sweetness, though the wine is completely dry, while the refreshing minerality leaves one wanting another sip. This a perfect aperitif wine to enjoy in the hot tub, or paired with everything from fresh salads and appetizers to light summer dinners of petrale sole, shrimp stir-fry, or grilled vegetables.

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.