

# DUTTON *Goldfield*

2008

DUTTON RANCH

PINOT NOIR

RUSSIAN RIVER VALLEY

## APPELLATION

Russian River Valley

## VINEYARDS

Maurice Galante, Gregori,  
Manzana, Silva, Morelli Lane

## ALCOHOL

13.5%

## TITRATABLE ACIDITY

0.63 gm/100 ml

## pH

3.64

## WINEMAKING

Open top fermentation, cold  
soak, punch down.

## BARREL AGING

10 months in French oak  
(40% new barrels)

## WINEMAKER

Dan Goldfield

## CASES PRODUCED

3,151

## THE VINEYARDS

Dutton Ranch farms over sixty unique, separate vineyards located in the coolest areas of the Russian River Valley, primarily in the Green Valley sub-appellation, and our Dutton Ranch blend represents our vision for the character of this special region. Galante and Silva vineyards, both on thin-soiled east-facing slopes, provide creamy blackberry fruit character and depth of tannins. Gregori is perched on a knoll in the middle of Green Valley and contributes wonderful black cherry focus, dark fruit concentration and structure. Manzana is planted to Dijon clone 828 which brings its deep color and lush tannins. And our Morelli Lane block, on the western edge of the appellation, is planted to the old Swan clone which is prized for its floral aromatics and silky mouthfeel.

## WINEMAKING

The fruit is hand sorted prior to destemming into small open top fermenters, where the must is cold-soaked for 5 days in order to gently extract spice and fruit characters, while mitigating harsher tannins. We punch down up to 3 times daily, depending on the stage of the fermentation. Each vineyard, or block, is fermented separately in order to afford optimization of each according to its needs, and to provide us with the most flexibility for blending. After fermentation, the individual lots are pressed and then racked into French oak barrels to age. We carefully blend our favorite lots in early spring (we're not shy about culling out lots that don't work for us) to allow the blend to marry. The final blend rests in barrel until late summer, when we bottle with minimal processing.

## THE WINE

The third of three drought winters, 2008 gave us early budbreak, then a series of frosts that resulted in extremely low yields and tiny berries throughout the Russian River Valley. Given the small crop and early start, our warm September that year brought the Pinot harvest in a torrent starting mid-month. This warm harvest season, combined with the thick skinned small berries, gave us Pinot with super supple tannins and sweet black cherry fruit. Our 2008 Dutton Ranch Pinot Noir is a particularly unctuous and forward version of this offering. In the nose, black cherry and blackberry fruit lead, along with sweet caramel and coriander spice notes. As it opens in the glass, the candied cherry and berry fruit truly jump out. In the mouth, the immediate impression is that of broad, supple tannins which support the ample black cherry fruit and toffee wood notes. This richness is kept focused by bright acidity and moderate alcohol, and the lingering finish is all about the fresh berry fruit. Try this wine with roast chicken with mushrooms and braised greens, or pretty much any salmon preparation. It's truly versatile for food pairing, and certainly wonderful just to sip on its own.

*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.*