

DUTTON *Goldfield*

2008

MORELLI LANE VINEYARD

ZINFANDEL

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley – Green
Valley

VINEYARD

Morelli Lane Vineyard

ALCOHOL

14.5%

TITRATABLE ACIDITY

0.68 gm/100 ml

PH

3.66

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

16 months in French oak
(40% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

197

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 warm late summer of 2008 was perfect for pulling particular richness from the old vine fruit this year.

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. With the small crop and flavor density of 2008, the Morelli spent 16 months in oak, adding broad lushness to this wonderfully focused wine.

THE WINE

This is a wine whose two most striking points are qualities not often seen together. First, it's got that pinpoint raspberry focus that's the essence of Morelli; but, simultaneously, also shows a fatness and sweetness on the finish that result from the warm fall and extra barrel time. In the nose, the frambois and caramel candy are classic Morelli Lane Zin. It follows in kind in the mouth with unctuous raspberry fruit, a bit of ginger spice and candied cherry. The bright acidity, and moderate alcohol enable the wine to hang together with enticing focus. Give this baby a bit of breathing time and it keeps coming on. Few Zins are as versatile with food as this one. It's especially amazing with pretty much anything off the grill, as well as with pasta in a spicy tomato sauce, or some parmesan or other hard cheese.

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.