

# DUTTON *Goldfield*

2008

## ZINFANDEL

### STOETZ RIDGE VINEYARD

#### APPELLATION

Russian River Valley

#### VINEYARD

Dutton Ranch – Stoetz Ridge  
Vineyard

#### ALCOHOL

14.3%

#### TITRATABLE ACIDITY

0.73 gm/100 ml

#### PH

3.63

#### WINEMAKING

Open top fermentation, cold  
soak, punch down

#### BARREL AGING

16 months in French oak  
(35% new barrels)

#### WINEMAKER

Dan Goldfield

#### CASES PRODUCED

204

#### THE VINEYARD

Stoetz Ridge Vineyard is immediately adjacent to our old vines at Morelli Lane, and was budded from Pinot Noir to Zinfandel in 2002 because we like that spot for zinfandel so much. 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 Primitivo 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. Francois Freres Allier barrels seem to be a particular attractive compliment to the Stoetz Ridge fruit. This wine was racked once in the early spring of 2009 to homogenize the blend, and give us a chance to hone the barrel choices. The wine was then returned to barrel to age until bottling in August.

#### THE WINE

The dry spring and warm fall of 2008 were kind to the warmth loving heavy red varietals in our cold neighborhood. It was a season that brought out the rich black cherry fruit characteristic to the Primitivo clone of zinfandel, and also gave us broad ripe tannins which enhance the sweet mouthfeel of this luscious wine. At the same time, the night fog of the western Russian River Valley helps balance that richness with moderate alcohol and bright acidity. In the nose the wine leads with candied black cherry—like a chocolate cherry truffle—and fulfills that promise of lush fruit in the mouth. It coats the mouth with its cherry and raspberry fruit, while the caramel, toffee and spice overtones offer a creamy richness, all balanced by the freshness so inherent to our neighborhood. The liveliness of the wine carries through the long Bing 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.

*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.*