

DUTTON *Goldfield*

2015

DUTTON RANCH

PINOT NOIR

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley

VINEYARDS

Maurice Galante, Emerald Ridge, Silva, Morelli Lane, Freestone Hill, Martens, Jentoft, Widdoes

ALCOHOL

13.5%

TITRATABLE ACIDITY

6.5 gm/Lit.

pH

3.57

WINEMAKING

Open top fermentation, cold soak, punch down.

BARREL AGING

10 months in French oak (40% new barrels)

WINEMAKER

Dan Goldfield

SUGGESTED RETAIL PRICE

\$44

THE VINEYARDS

Dutton Ranch farms over eighty unique, separate vineyards located in the coolest areas of the Russian River Valley, primarily in the Green Valley sub-appellation, and our Dutton Ranch Pinot blend represents our vision for the character of this special region: juicy berry fruit in both the nose and the mouth, solid structure and fine tannins, and alluring balance. Galante, Silva, Emerald Ridge, Widdoes, Martens, and Jentoft are all in the heart of Green Valley, and each contributes their unique variation of Green Valley fruit to the complexity of the blend. Morelli Lane is high on the Ridge to the west of the Valley itself and offers a bit of warmer cherry fruit to the mix. Freestone is in the far southwestern corner of the Russian River appellation, and contributes its killer depth and spice to the low notes of the wine.

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. Our Pinots generally spend 14 to 20 days on the skins, according to the need of each fermentation. 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 to allow the blend to marry. The final blend rests in barrel until late summer, when we bottle with minimal processing.

THE WINE

After three larger crop years, a cool and wet May in 2015 severely impacted our set this vintage, resulting in yields that were down nearly 50% in our pinot vineyards. The upside is that all that concentration was packed into the tiny clusters and berries that were produced. That density is apparent immediately in the nose of our 2015 Dutton Ranch Pinot Noir, which shows particularly lavish black raspberry aromas fringed with sweet violets and savory brambles. The plushness is heady, making you want to curl into the glass and luxuriate. The raspberry notes continue in your first mouth-coating juicy sip, riding on a wave of satin. Layers of black cherry and cedar brush reveal themselves as the wine sits in the glass. The sultry finish ends with a touch of blueberry and nutmeg. This would be an amazing match for mushroom crusted sturgeon, spice-rubbed duck, or Bellwether Farm's Pepato 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.