

DUTTON *Goldfield*

2014

DUTTON RANCH

PINOT NOIR

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley

VINEYARDS

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

ALCOHOL

13.5%

TITRATABLE ACIDITY

5.5 gm/Lit.

PH

3.64

WINEMAKING

Open top fermentation, cold soak, punch down.

BARREL AGING

10 months in French oak (40% new barrels)

WINEMAKER

Dan Goldfield

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 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

2014 was our third drought year in Russian River Valley, and the vines gave us beautifully ripe grapes once again. Budbreak was early, and the spring was dry and warm, with some late rain giving the vines all the water they needed. The ripening season was classic Russian River, with warm days and cool nights—and with no major heat spells, the fruit ripening was perfect to give us the lush tannins, bright berry fruit and bright acidity we love in our neighborhood. The wine shows rich, dense black cherry and blackberry fruit and nuances of strawberry, raspberry, and nutmeg in the nose. In the mouth, the first impression is fresh berry fruit, then the soft, broad tannins carry notes of marionberries, nutmeg and sandalwood through a lingering finish. Thanks partially to the moderate alcohol and bright acidity, the finish lingers with fresh cherry fruit and creamy berry compote. This is a wine that rewards a bit of breathing in the glass, and will certainly do the same with a few years in the cellar. As always, this wine has a broad range of food pairings, whether alone with some well chosen cheeses, richer fish preparations or a good old steak on the barbeque.

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.