

DUTTON *Goldfield*

2012

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

6.0 gm/Lit.

pH

3.62

WINEMAKING

Open top fermentation, cold soak, punch down.

BARREL AGING

10 months in French oak (40% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

5,762

SUGGESTED RETAIL PRICE

\$40

THE VINEYARDS AND VINTAGE

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.

After two low yielding, cold years in our neighborhood, 2012 was a farmer's dream: warm, dry spring, moderate summer, and long, dry ripening season. The result was a great crop of beautifully mature, clean, luscious Pinot Noir. We harvested Pinot between September 11 and October 8 for this wine. The friendly, extended 2012 season gave us a Pinot of lush cherry/berry fruit and beautifully developed tannins.

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

With its friendly ripening season, 2012 gave us a Dutton Ranch Pinot that showcases the deeper cherry fruit, thick tannins and opulence we get in fully ripe years. The core of the aromatics is red and black cherry fruit, but nuances of strawberry, raspberry, nutmeg and toffee are quite evident with time in the glass. In the mouth, the first impression is bright, luscious berry fruit, but it's the soft, broad tannins that carry the complex flavors across your palate and open up tones of cranberry, nutmeg and coriander. 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 bbq.

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.