

# DUTTON *Goldfield*

2014

DUTTON RANCH—EMERALD RIDGE VINEYARD

PINOT NOIR

GREEN VALLEY OF RUSSIAN RIVER VALLEY

**APPELLATION**

Green Valley of  
Russian River Valley

**VINEYARD**

Emerald Ridge Vineyard

**ALCOHOL**

13.9 %

**TITRATABLE ACIDITY**

6.0 gm/Lit.

**pH**

3.67

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

Aged 10 months in  
French oak  
(50% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

646

**SUGGESTED RETAIL PRICE**

\$62

**THE VINEYARD**

We love making this wine more and more every year. It exemplifies our favorite Green Valley Pinot Noir characters with its core of berry fruit, solid structure and acidity, silky tannins, and an evolving nature in the glass. The vineyard is situated on an east facing knoll the middle of Green Valley. In 2001, Steve planted its perfectly drained Gold Ridge sandy loam soil to several Pinot clonal blocks. Dan has chosen to use three to consider for this special offering: the mixed block of Pommard and 2A, which produces deep, dark and chewy wine (there's always something special about mixed clone fermentations); the 667 block, which adds focus and precise berry fruit; and the 828 block, providing ebullient freshness and solid structure. This luxurious blending flexibly has enabled our archetype Green Valley Pinot offering. This year the wine was constructed from twelve barrels of the 828 block, ten of the 2A/Pommard, and four of the 667, to provide us a wine with the crystalline fruit focus and luscious pleasure that we adore from this neighborhood.

**WINEMAKING**

After hand sorting and destemming each block into small open top fermenters, the must is cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. Each clone is treated individually: the Pommard/2A block needs the gentlest handling given its highly tannic nature, while the 828 generally likes the longest time in the fermenter to enhance its floral aromatics. The lots are punched down between 1 and 3 times per day depending on the stage of fermentation, and character of the lot. The blend was put together in May of 2015, then sent back to barrel just bottling in August of 2015 to capture the bright, fresh juiciness of this vintage. This year we loved the floral spice of Cadus Allier barrels, and the solid bass notes of Taransaud for our Emerald Ridge.

**THE WINE**

The 2014 season gave us the most physiologically ripe grapes we've ever seen. The early budbreak and veraison led to an early harvest, bringing in all the blocks from Emerald between August 25 and September 10. The wines from this vintage are especially rich and ripe, and the Emerald Ridge Pinot may be the poster child for that.

We just loved the ebullient fruit in this wine for 2014, so bottled the wine after only 10 months in oak to showcase that luscious character. The nose is enveloping with its blueberry and blackberry jam notes, highlighted by touches of violets and wisteria, and a light candied caramel quality. In the mouth, the wine is equally rich and decadent, with the berries riding on a wave of satin. Spicy notes of sandalwood and toffee linger on the rich fruit finish. Herb rubbed quail or mushroom risotto would be a great match, as would a peppercorn chevre that echoes the savory/sweet nature of the wine. As easy as this wine goes down, though, you might not have any left in the bottle by dinner time.

*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.*