

# DUTTON *Goldfield*

2014

FOX DEN VINEYARD

PINOT NOIR

GREEN VALLEY OF RUSSIAN RIVER VALLEY

## APPELLATION

Green Valley of  
Russian River Valley

## VINEYARD

Fox Den Vineyard

## ALCOHOL

13.8%

## TITRATABLE ACIDITY

6.70 gm/Lit.

## pH

3.41

## WINEMAKING

Open top fermentation, cold  
soak, punch down

## BARREL AGING

Aged 16 months in  
French oak  
(55% new barrels)

## WINEMAKER

Dan Goldfield, Jeff Restel

## CASES PRODUCED

565

## SUGGESTED RETAIL PRICE

\$62

## THE VINEYARD

Fox Den Vineyard is perched on top of Stoetz Ridge, at the western border of Green Valley and just above the town of Occidental. The Gold Ridge Sandy Loam soil here is extremely sandy since this ridge is old pushed-up sea bottom, which makes for low vigor vines, slow ripening, and beautifully floral and fruit driven wine. Here on the hill, it's frequently a touch warmer than the bottom of the valley, but it's still always among the last harvested and highest in natural acidity of our pinots. Dan and Steve planted the spot together in 2002, and Dan has been crafting the wine since 2004. The eight acres is split into three clones: 667 for vivid fruit, 777 for chewy tannins and 115 for brightness and floral aromatics. For the vineyard designated wine, the exact blend between them will vary each year, but the result is always a wine with sweet, lush cherry/strawberry fruit and great natural acidity. This beautiful site is the home of Ed and Sue Smith, old friends who now lovingly oversee their 8 acres of beautifully farmed fruit.

## WINEMAKING

At Dutton-Goldfield, our pinot is hand sorted and destemmed into small open top fermenters and the must is then cold-soaked for 5 days to gently extract color, spice and fruit characters, while mitigating harsher tannins. The three blocks at Fox Den were fermented and barreled separately to optimize what we most love about each, then blended to our tastes in June of 2015. The core of the 2014 is the plush, more strawberry 777, then half as much of the blackberry, focused 667 clone. One of the pleasures of the spring blending is getting to hone barrel choices. Fox Den is all about the floral notes of Remond Trancais, but Taransaud holds down the bass tones, and Rousseau adds structure. The wine was bottled in January 2016 after 16 months in oak.

## THE WINE

Another dry winter and continued drought conditions led to an early harvest and intense phenolic development. The deep ruby color excites while the dark cherry and blueberry aromas allure. Digging deeper, tantalizing aromas of toffee and butterscotch from the oak aging are exposed. On the palate, the entry is rich and firm, followed by sweet blueberry compote and mouth coating soft tannins. Continually balanced throughout on its characteristic acid backbone, this wine finishes with rich blueberry and spice, leaving you ready to line up for the ride all over again. Ready to drink now for the fruit-forward-enthusiast, this wine will also continue to gain complexity over the next 10 years.

*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.*