

DUTTON *Goldfield*

2014

DUTTON RANCH—FREESTONE HILL VINEYARD

PINOT NOIR

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley

VINEYARD

Freestone Hill Vineyard

ALCOHOL

13.9%

TITRATABLE ACIDITY

6.4 gm/Lit.

pH

3.60

WINEMAKING

Open top fermentation,
cold soak, punch down

BARREL AGING

Aged 15 months in
French oak
(55% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

657

SUGGESTED RETAIL PRICE

\$72

THE VINEYARD

Dutton Ranch's Freestone Hill Vineyard was the pioneering outpost of the now coveted Salmon Creek viticultural neighborhood. Located in the extreme southwest corner of the Russian River Valley appellation, on the coastal side of the Petaluma wind gap, this area is at the climatic margin for ripening grapes. The fog reaches this neighborhood early and leaves late, but in great years we are rewarded with fruit of extraordinary concentration, balance and personality. Our vineyard, planted in 1996 and 1997, is located on a southeast-facing hillside above the little town of Freestone and only a few miles from Bodega Bay. The difficult flowering conditions give us tiny grape berries, low yield and thick skins for highly concentrated wines. The long cool season and limited crop provides for developed tannins and flavor, along with bright natural acidity and moderate alcohol. The upper 1996 planting includes clones 115, 2A and 114: co-fermented, the result is always dense, aromatic and spicy. The extremely steep 1997 lower planting is all clone 667, which provides concentrated, crystalline blackberry/black cherry fruit.

WINEMAKING

The two blocks are harvested and fermented separately, but when the quality of each is exceptional as in 2014, they are blended soon after draining for long development in the barrel. To showcase the focus and concentration of this offering, no press wine is used in the blend. The individual lots are hand sorted and destemmed into small open top fermenters and the must is the cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. Because of its extremely small berries and thick skins, Freestone sees fewer and gentler punchdowns than many less demanding vineyards. The wine was racked and blended in the spring of 2015 to get the balance just right, and to hone the barrel choices. The unctuous, concentrated Freestone fruit beautifully handles the sweet wood of Fouquet barrels and the mushroom of Seguin Moreau Icone barrels. It was bottled in early January 2016 after 15 months in oak.

THE WINE

The weather in 2014 was so perfect, even our usually fog-shrouded vineyard in Freestone saw plenty of sunshine and warm temperatures. Our cooler coastal sites love warm summers and temperate fall weather, and reward us with generous, rich, elegant fruit. Our harvest at Freestone was early as everything else was, coming in at the middle of the pinot pack on September 13. The red fruit notes carry the lead this year, with cranberry and red raspberry mingling with cardamom, nutmeg and bramble spice notes. There's an enveloping quality to the aromas that promises the richness ahead. The first sip fulfills that with plush raspberry pie flavors, carried on firm medium-grained tannins. The berries are accented with thyme notes and dark, exotic sandalwood incense—the famous “Freestone spice”—before ending in an assertive and lingering finish that carries another promise, of a long and beautiful life ahead. This is a great match for smoked duck or herb-roasted pheasant.

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.