

DUTTON *Goldfield*

2016

DUTTON RANCH—SHOP BLOCK

PINOT BLANC

GREEN VALLEY OF RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of
Russian River Valley

VINEYARD

Dutton Ranch-Shop Block

HARVEST DATE

September 1, 2016

ALCOHOL

13.6

TITRATABLE ACIDITY

6.6 gm/ Lit.

pH

3.45

WINEMAKING

100% Stainless Ferment
Partial Malolactic

WINEMAKER

Dan Goldfield, Jeff Restel

CASES PRODUCED

385

SUGGESTED RETAIL PRICE

\$30

THE VINEYARD

When Warren Dutton purchased his original Graton Road ranch in 1964, it was producing French Colombard and Gray Riesling grapes, along with Rome apples. In the 1970s he replaced the Riesling and apples with more French Colombard. Situated in the valley of Purrington Creek, a tributary of Green Valley Creek, this is a wonderful spot for cold loving white grapes. Here the cold coastal air lingers through the mornings and nurtures fruit of fresh acidity and flavor concentration, while the deep but well drained Goldridge sandy loam soil grows healthy, balanced vines. When it was time to finally replant this block in 2003, the Duttons decided to try a bit of Pinot Blanc to augment the killer Chardonnay adjacent to this spot. Pinot Blanc is a white skinned mutation of Pinot Noir, prized for its fresh stone fruit flavors and cleansing mouthfeel. This vineyard is now completely dry farmed. As a special little treat to our best friends, DG is vinifying just a small amount of this mouthwateringly fresh Pinot Blanc.

WINEMAKING

The goal in vinifying our Pinot Blanc is to showcase the freshness and minerality of this varietal. To that end, we ferment the wine in stainless steel at a cool 50 degrees F. This retains the fresh esters of fermentation and the central core of fruit. We also employ an Alsatian yeast strain that showcases the high tone aromatics that are so inviting in this wine. We allow malolactic fermentation to proceed part way in order to flesh out the exotic peach aromas and impart a bit of extra richness in the mouth, but not to completion (we're such teasers) so as to preserve the fresh acidity and minerality.

THE WINE

No matter the winter weather we're experiencing when we first taste this wine after bottling to write our notes on it, we're instantly transported to springtime, our minds walking through a garden overflowing with flowing fruit trees, framed by honeysuckle vines. With one of our rainiest seasons in years here, this blissful peek into the spring ahead is especially welcome. The 2016 growing season gave us high acid fruit, making this Pinot Blanc even more mouthwateringly compelling. The peach and orange blossoms are accompanied by kiwi and lemon oil on the nose, along with a hint of cotton candy, promising a bright and luscious sip ahead. In the mouth, rounded pear and apricot flavors provide the creamy counterpoint to the zesty Meyer lemon finish. You'll probably find you've finished the bottle already by the time you have dinner prepared, but go ahead and open a second one and enjoy it with seared scallops, soft shelled crabs, a vegetable frittata, or Marin French Cheese's Petite Breakfast Brie.

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.