

DUTTON *Goldfield*

2014

DEVIATE PINOT NOIR SONOMA COAST

APPELLATION

Sonoma Coast

VINEYARDS

Jentoft Vineyard,
Ellenbach Vineyard

ALCOHOL

14.4 %

TITRATABLE ACIDITY

6.3 gm/Lit.

pH

3.55

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

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

WINEMAKERS

Dan Goldfield
Jeff Restel

CASES PRODUCED

325

SUGGESTED RETAIL PRICE

\$72

THE VINEYARDS

In 2013, we made one deviation from our usual focus on single vineyard bottlings, to craft Deviate, our stellar blend from two far flung Sonoma Coast Vineyards. The same players were so wonderful again in 2014 that the tradition continues. Steve planted Jentoft Vineyard in Green Valley to Calera clone in 2003, and the site produces structured, spicy, and very mouthfeel-oriented wines. Ellenbach Vineyard is near Annapolis, on the far Sonoma Coast, and farmed by our friend Kirk Lokka. The defining features of Annapolis are cooler days, warmer nights, and very high sun intensity, which produces a wine with unctuous fruit depth and rugged tannins. The incredibly juicy, bright fruit from Ellenbach blends perfectly with the dark base notes and thick mouthfeel of Jentoft. We also love that these wines are from vastly different places, one grown by our partner and one by a good old friend in the business. Given the richness of these wines, we let the fruit hang longer, which resulted in rich fruit, but still with wonderful acidity and focus. Along with this being a deviation from our usual course, this was our 8th designated vineyard pinot bottling with the code name in the winery of DV8, so it seemed Deviate was the perfect name. We are thrilled to share this extremely limited production wine with our best wine club friends.

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. The lots are punched down between 1 and 3 times per day depending on the stage of fermentation, and character of the lot. With this wine, we chose barrels to accentuate the roundness and spice of the wine. Instead of choosing one signature barrel, we spread out to three of our favorite barrels with big personality. The Seguin Moreau Icone barrel brings out the earthy mushroom quality of the wine, the Hermitage adds its spicy boldness, and Taransaud chimes in with its beautiful base notes of richness.

THE WINE

Our second offering of Deviate is a deliciously rich, dark and decadent pinot, definitely a worthy follow-up to our wildly popular introduction of this wine. The wine integrates its two coastal homes beautifully from aroma through taste, leading with deep boysenberry and bright red licorice in the nose—you can tell right away this will be a packed and dense wine. Notes of violet and blackberry, with an underlay of coastal redwood brush, round out the aromas. The mouth is filled with velvety rich fruit, with brambly black raspberry and juicy sweet boysenberry bursting out. Cinnamon, nutmeg and a bit of cocoa fringe the focused berry fruit, carrying the finish along on firm tannins. It becomes even more broad and lush as it sits in the glass, and will certainly reward generously if you can manage to not drink it all now, but put some away in the cellar. Rich game birds would be a fabulous match, as well as Vella's Mezzo Seco or Bellwether's Papatato cheeses.

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.