

DUTTON *Goldfield*

2014

REDWOOD RIDGE

PINOT NOIR

SONOMA COAST

APPELLATION

Sonoma Coast

VINEYARDS

William Wesley

ALCOHOL

14.1 %

TITRATABLE ACIDITY

6.1 gm/Lit.

pH

3.56

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

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

WINEMAKERS

Dan Goldfield

CASES PRODUCED

278

SUGGESTED RETAIL PRICE

\$62

THE VINEYARD

We started sourcing fruit from the Annapolis area of the Sonoma Coast in 2013, and have enjoyed the fruits of our labor ever since. Only about 5 miles from the coast, it is dangerously close to being too cold for proper maturation. But its elevation just above the fog line allows for a gentle warming throughout the day. Coupled with the cool coastal temperatures in the evening, the vineyards achieve the perfect diurnal swing necessary for a long and character building growing season. The William Wesley vineyard, farmed by our friend Kirk Lokka, is a steep, south-facing site. The gravely soil and close spacing creates stressed, naturally low yielding vines, which produce thick skinned fruit, small berries, and concentrated flavors. The wines from the area have beautifully developed tannins and a soft, plush texture.

WINEMAKING

The fruit was hand sorted and gently layered into two open top fermenters. The must was cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. The fruit is punched down between 1 and 3 times per day depending on the stage of fermentation, and character of the lot. Two of our favorite barrels chosen accentuate the innate depth and richness of the fruit. The Seguin Moreau Icone barrel adds a smoky mushroom while the Taransaud barrel fills out the middle with its classic richness. The wine is racked in March and to blend barrel flavors and clarify for another five months before bottling in August, allowing the wine to retain its freshness while softening the rich tannins.

THE WINE

Our inaugural Redwood Ridge Pinot Noir showcases everything we love about wines from the steep slopes of the Sonoma Coast: a solid core of juicy, lush fruit flavors framed by floral and earthy characters. The wine leads with dark bramble-laced blackberry and boysenberry, accented with rosehips, lavender and cigar box spice notes. With time in the glass, the fruit becomes even more rich, decadent and brooding, with black cherry and plum notes taking the lead with a touch of sassafras peeking out from behind. The mouth is full and generous, marrying the wild berry with the earthy spice seamlessly, like a walk among the redwood groves along the coast this wine is named in honor of, finishing with a soft kiss of Bing cherry. The sultry character of the wine craves matching foods, like chicken pâté, herb rubbed duck, pasta with a carbonara sauce, or a rosemary crusted Asiago.

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.