

DUTTON *Goldfield*

2015

ANGEL CAMP VINEYARD

PINOT NOIR

ANDERSON VALLEY

APPELLATION

Anderson Valley

VINEYARD

Angel Camp Vineyard
Harvested 9/11/2015

ALCOHOL

13.9 %

TITRATABLE ACIDITY

6.7 gm/lit.

pH

3.51

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

Aged 15 months in
French oak
(50% new barrels)

WINEMAKERS

Dan Goldfield
Jeff Restel

CASES PRODUCED

240

SUGGESTED RETAIL PRICE

\$58

THE VINEYARD

A great winemaking pleasure is tasting the character of the land from places of great beauty and emotional attachment. Such is certainly the case with our single vineyard offering from Anderson Valley. Angel Camp Vineyard is owned by Dan's good friend Brian Zalaznick, who planted this 10-acre beauty in memory of his brother and family. It's located west of Philo on a scenic knoll above the Navarro River and overlooking the valley. This cool neighborhood, combined with the gravelly slope of the site, excellent farming, and good karma of the owner make it wonderful for nurturing classic Anderson Valley Pinot: deep, plummy fruit and a voluptuousness that comes with well-ripened tannins. Brian planted the vineyard to an assortment (dare we say hodgepodge) of Dijon and heritage clones that combine to impart nuance and depth to the wine, and as the vineyard matures it's getting even better. For our wine, we harvested Pommard for its richness, 828 for its bright fruit, and 667 for its concentration and focus. It's a pleasure to work with fruit from a truly beautiful site, grown by a great character.

WINEMAKING

After hand sorting and destemming 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. For this neighborhood, it's all about conserving the delicate fruit that holds the wine together. We love co-fermenting the clones we receive from Angel Camp for the integration it imparts to the resulting wine. The must is punched down between 1 and 3 times per day depending on the stage of fermentation. The 2014 spent 18 days in the fermenter before draining and pressing, with the light press going in with the free run. One of the pleasures of this spring "rack and back" is choosing the barrel array for the final aging of the wine. In the case of Angel Camp, we loved the base notes, depth and solidity Taransaud barrels bring, along with the candied toffee overtones of Fouquet. The wine was bottled in February of 2017.

THE WINE

We love how our Angel Camp Pinot showcases the earthier side of pinot noir, providing a counterpoint to the fruit-focused Russian River-area pinots in our portfolio. This beautiful expression of Anderson Valley is even more intense this vintage, due to the poor fruit set and reduced crop, magnifying the essence of the wine. The spice character leads, with sultry sandalwood and tobacco edging the purple fruits. Pretty floral notes of violet and rose petal lend an elegant touch to the aromas. The palate is rich and dusky with boysenberry, blackberry jam, currant and plum, along with root beer and black tea notes, finishing with a vanilla/toffee kiss. As with all the 2015s, this will have a long life ahead, but it's wonderful now with roasted pork, herbed fowl, or caramelized onion dishes that match the sultry nature of the wine.

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.