

DUTTON *Goldfield*

2014

ANGEL CAMP VINEYARD

PINOT NOIR

ANDERSON VALLEY

APPELLATION

Anderson Valley

VINEYARD

Angel Camp Vineyard
Harvested 9/15/2014

ALCOHOL

14.1 %

TITRATABLE ACIDITY

5.7 gm/lit.

pH

3.55

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

313

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 January of 2016.

THE WINE

The beautiful, warm 2014 vintage brought out the sweet floral and fruit notes of our Angel Camp Vineyard, producing an especially rich wine this vintage. As in other years, our Anderson Valley site hung a bit longer than most of our Green Valley pinots, with the fruit harvesting in our last group of sites, accentuating the lusciousness of the fruit. The nose leads with its characteristic dark plum fruit, along with blackberry, roses and violets, enticing you to inhale deeply and blissfully. The mouth is full and rich, with candied berry and marinated black cherry flavors bursting out. The impressively long finish lingers these plush berry bowl flavors, lifted with a light toffee accent. This would be a great pairing with a tangy goat cheese to juxtapose the sweet, rich fruit, or go for decadence with a rich veal chop and mushroom risotto.

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.