

DUTTON Goldfield

2015

REDWOOD RIDGE

PINOT NOIR

SONOMA COAST

APPELLATION

Sonoma Coast

VINEYARDS

Putnam

ALCOHOL

14.1 %

TITRATABLE ACIDITY

6.5 gm/Lit.

pH

3.55

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

Aged 10 months in
French oak
(55% new barrels)

WINEMAKERS

Dan Goldfield

CASES PRODUCED

292

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. Putnam Vineyards is a family owned and operated vineyard nestled in the extreme Sonoma Coast, about six miles from the ocean. With a cool climate and high annual rainfall, the growing season is long and the grape maturation slow. The 32-acre vineyard is just above the fog line and sits among giant redwoods native to the area. The gravely soil and deficit irrigation 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

The small 2015 vintage amped up the wild character of our Sonoma Coast wines even more. The intensity of the vintage shows itself right away in the saturated look and aromas of the wine. The nose is deep, dark black cherry, interlaced with licorice and accented by a pop of pomegranate. There's a brambly sense to the wine that adds to the wildness quotient. In the mouth, rich and luscious black raspberry flavors lead the way, with black tea notes and a dash of dusky thyme playing supporting roles. The solid core of lush and focused fruit promises this will be an excellent aging wine; get a case so you can try a bottle each year and taste its progression for the next 12 years. A big, bold, and lavish wine like this wants a dish that shares those qualities, like smoked duck, rosemary rubbed rack of lamb, a potato gratin, or Bellwether Farms' Blackstone cheese.

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.