

DUTTON *Goldfield*

2017

DUTTON RANCH—GREEN VALLEY VINEYARD

GEWÜRZTRAMINER

GREEN VALLEY OF RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of
Russian River Valley

VINEYARD

Dutton Ranch-Green Valley
Vineyard

HARVEST DATE

September 14, 2017

ALCOHOL

13.7 %

TITRATABLE ACIDITY

5.1 gm/Lit.

pH

3.46

RS

Dry

WINEMAKING

100% Stainless Ferment

WINEMAKER

Dan Goldfield

CASES PRODUCED

328

SUGGESTED RETAIL PRICE

\$30

THE VINEYARD

When Steve Dutton told us in 2005 that he was going to graft 0.7 acres of the very cold Green Valley Vineyard from Pinot Noir to Gewürztraminer, we were thrilled. No varietal is more suited and less planted in the cold nooks of the Green Valley appellation than Gewürztraminer. This varietal shines when it ripens slowly to attain the enticing floral aromatics denoted by an even pink color at harvest. With its super thick skins, it easily weathers difficult times of heat and rain, but requires our long season to give us the ethereal aromatics and juicy freshness that we love in it. The Green Valley Vineyard, situated just along the cold east bank of Atascadero Creek, is a perfect site for this grape. Gewürztraminer literally means “spice Traminer”, and it’s obvious why when you put your nose in a glass of this offering.

WINEMAKING

Our hedonistic goal in crafting this wine is to bring out the ebullient aromatics and cleansing minerality that Gewürztraminer expresses in the best sites. It has been said that aromatic varieties (like gewürtz and riesling) show site more than any other, and this offering might be an argument for that position. To this end, we ferment the wine in stainless steel at a cool 50 degrees F and bottle after in the early spring after harvest. This retains the fresh esters of fermentation and the central core of fruit. We also employ an Alsatian yeast strain that enhances the floral aromatics that are the varietal signature of this wine. Gewürztraminer is all about the vineyard fruit personality, and what a charming personality it is.

THE WINE

We are thrilled to showcase the bright, crisp, bone dry side of Gewurztraminer with this bottling. At initial sniff, you might well expect a slightly sweet wine based on the decadent floral and spice notes, but your first sip reveals the absolutely fresh and zesty nature of the wine. The leading jasmine and gardenia aromas wrap around you, giving that perfect aromatherapy bliss. With time in the glass, tangerine and spicy grapefruit chime in, underlain with crushed oyster shells. The mouth is full of energy yet light as silk in texture, with the earlier citrus notes buffered by lime and pear, finishing with pretty lily of the valley touches framing the perky grapefruit. Gorgeous young and wonderfully fresh in its youth, this is an amazing wine to cellar away for a bit as well. We love how the wine’s brightness provides a perfect foil for curry dishes, as well as simple goat cheese snacks. While yields were up this year from the miniscule 2015 vintage, we were still able to produce only 168 cases this vintage, so get this heavenly wine while it lasts.

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.