

DUTTON *Goldfield*

2016

ANGEL CAMP VINEYARD

PINOT NOIR

ANDERSON VALLEY

APPELLATION

Anderson Valley

VINEYARD

Angel Camp Vineyard

HARVEST DATE

September 10, 2016

ALCOHOL

14.1 %

TITRATABLE ACIDITY

5.5 gm/lit.

pH

3.69

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

Aged 17 months in
French oak
(50% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

370

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. 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 sweet/spicy opulence of Seguin Moreau. The wine was bottled in February of 2018.

THE WINE

The dry winter got our vineyards off to an early start in 2016, giving us a long growing season, even with a harvest date of September 10 at Angel Camp—which was just one day earlier than the 2015 harvest. The vines used this time to pack a lot of flavor into their berries. The signature spice of Anderson Valley is rounded out with more fruit notes this vintage, leading with sweet black raspberry, filled in with sandalwood and peat notes. There's a creamy quality to the nose, and a sense of balance that makes you want to sit down and get to know this wine. Black cherry and plum greet your first sip, followed by a candied mid-palate, spice box notes, and a fresh, bright finish. As we've come to expect with our Angel Camp, the wine is rich, yet delicate and refined, and impeccably balanced with a luscious texture. Foods with a little earthiness and weight make a perfect mate, as well as creamy cheeses.

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.