

DUTTON *Goldfield*

2016

DEVIATE PINOT NOIR SONOMA COAST

APPELLATION

Sonoma Coast

VINEYARDS

Jentoft and Putnam

HARVEST DATE

September 6, 17 & 22, 2016

ALCOHOL

14.5 %

TITRATABLE ACIDITY

5.9 gm/Lit.

pH

3.59

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

Aged 15 months in
French oak
(55% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

499

SUGGESTED RETAIL PRICE

\$72

THE VINEYARDS

In 2013, we made one deviation from our usual focus on single vineyard bottlings, to craft Deviate, our stellar blend from two far flung Sonoma Coast Vineyards. Along with this being a deviation from our usual course, this was our 8th designated vineyard pinot bottling with the winery code name of DV8, so Deviate seemed the perfect name. The wine proved to be so popular that the tradition continues. Steve planted Jentoft Vineyard in Green Valley to Calera clone in 2003, and the site produces structured, spicy, dark wines. Putnam Vineyard is near Annapolis, on the far Sonoma Coast. It's an area defined by cooler days, warmer nights, and very high sun intensity; which produces a wine with unctuous fruit depth and rugged tannins. The juicy, berry fruit from Putnam blends beautifully with the concentrated focus of Jentoft. The light soil hillside of Jentoft ripens fairly quickly, while the burly far coast takes a bit longer. Together they offer us a very limited production wine that's quickly become a favorite with our best wine club friends.

WINEMAKING

After hand sorting and destemming each block 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. The lots are punched down between 1 and 3 times per day depending on the stage of fermentation, and character of the lot. With this wine, we chose barrels to accentuate the roundness and spice of the wine. Instead of choosing one signature barrel, we spread out to three of our favorite barrels with big personality. The Seguin Moreau Icone barrel brings out the earthy mushroom quality of the wine, the Hermitage adds its spicy boldness, and Taransaud chimes in with its beautiful base notes of richness. We bottled the wine in February of 2018.

THE WINE

The early start and cool summer of 2016 gave our pinots a long growing season, creating lusciously ripe fruit that also maintains its brightness. In the case of our Deviate, an extra dose of elegance shows in the silky smoothness of the wine this vintage. The nose perfectly captures the essential attributes of both sites, leading with boysenberry, candied raspberry, and violets, with cinnamon, rhubarb, and sandalwood providing a savory backdrop. In the mouth, lively and juicy black cherry cobbler flavors spread softly to envelop you with their broad embrace. A touch of cedar chimes in on the long structured finish, continuing the fruit/spice dance to the final note. A dish that echoes this fruit and spice theme would pair nicely, such as spice-rubbed chicken with an agrodolce sauce of raisins and pine nuts or roasted tomatoes, or a sheep cheese with peppercorns, like Bellwether's Pepato.

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.