

DUTTON *Goldfield*

2016

REDWOOD RIDGE

PINOT NOIR

SONOMA COAST

APPELLATION

Sonoma Coast

VINEYARD

Putnam

HARVEST DATE

September 17 & 22, 2016

ALCOHOL

14.1 %

TITRATABLE ACIDITY

6.0 gm/Lit.

pH

3.62

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

Aged 17 months in
French oak
(55% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

502

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 to blend barrel flavors and clarify then put back to barrel to soften the rich tannins before bottling in April of 2018.

THE WINE

The early start to the 2016 growing year gave our Putnam Vineyard a lengthy season to create a rich and expressive wine. We love how this wine shows its sense of place, smelling and tasting so much like the area it's from. Coastal redwood duff and wild bramble berry aromas lead the way, with deep and plush candied berry compote luring you in to the glass for the first sip. The mouth is dense and lush, with layers of blackberry and black raspberry enfolded by sandalwood and a hint of herbs de Provence. Sweet berry pie notes linger on the extended finish. Big and bold, this is a wine that wants equally outgoing foods, like tea smoked duck breast, herb crusted leg of lamb, venison and wild mushroom stroganoff, ratatouille, or a pecorino cheese with peppercorns. Be sure to get an extra case for your cellar, as this will age beautifully for 10 or more years.

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.