

DUTTON *Goldfield*

2016

MORELLI LANE VINEYARD

ZINFANDEL

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley

HARVEST DATE

September 17, 2016

VINEYARD

Morelli Lane Vineyard

ALCOHOL

14.5%

TITRATABLE ACIDITY

7.0 gm/Lit.

PH

3.64

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

16 months in French oak
(40% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

225

THE VINEYARD

The Morelli Lane Vineyard is archetypal for all we love about our part of the world: scenic, alive with history, and delicious. This 19th century planting is located at the top of Stoetz Ridge, just north of the town of Occidental on the far western edge of the Russian River Valley appellation. The dry-farmed, head-trained 1.8-acre block is all that's left of a vineyard planted by the Morelli family over 100 years ago. Left unfarmed for years, the Duttons (with prodding from Dan) revived the vineyard in 1995 and its fruit now enables us to provide this special limited bottling of old vine Zinfandel. Its cool proximity to the coast gives us a Zin of exceptional brightness and moderate alcohol; its hilltop perch facilitates the ripeness for wonderful fruit density and lush tannins; and its age gives us the personality that makes the wine truly special.

WINEMAKING

Making this wine is all about showcasing the special character of this wonderful vineyard—ebullient fruit, silky tannins, density without heaviness. To achieve this, we employ similar winemaking techniques as for our pinots: hand-sorting the fruit prior to destemming, cold soaking for 7 days, and fermenting in a small open top fermenter with gentle punchdowns. Our zin is aged only in French oak chosen to showcase the sweet fruit and candied spice overtones. The wine was racked once the spring of 2017 to marry the individual barrels, and to allow us to hone our barrel choices for its final aging. For this wine, we love Taransaud barrels for the structure and Asian spice they impart, and Cadus for their creamy caramel tones. The blend developed wonderful richness and breadth over summer and fall, and we bottled it in March of 2018.

THE WINE

The cool 2016 summer gave our old vine Zinfandel a particular vivaciousness this vintage. The nose pops with lively and enveloping aromas of sweet berry pie, underlain with savory peppercorn and dried tarragon that add interest and complexity. With more time in the glass, the Chambord aromas intensify and deepen, promising the rich wine ahead. Lush flavors of blackberry, raspberry, and pomegranate spread across your palate in a luxurious embrace on the first sip. Toffee and cocoa notes, along with a touch of sandalwood and black tea, provide spicy background tones, all of this gliding along a beautiful satiny texture. Very food friendly, we love it best with foods that are a bit salty/savory/sweet, like a cheese burger with caramelized onions, a bowl of cioppino with French bread, or a chunk of Pecorino or 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.