

DUTTON *Goldfield*

2018

DUTTON RANCH—SHOP BLOCK

PINOT BLANC

GREEN VALLEY OF RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of
Russian River Valley

VINEYARD

Dutton Ranch-Shop Block
Certified Sustainable

HARVEST DATE

September 24, 2018

ALCOHOL

13.7

TITRATABLE ACIDITY

7.0 gm/ Lit.

pH

3.41

WINEMAKING

100% Stainless Ferment
Partial Malolactic

WINEMAKER

Dan Goldfield

CASES PRODUCED

323

SUGGESTED RETAIL PRICE

\$30

THE VINEYARD

When Warren Dutton purchased his original Graton Road ranch in 1964, it was producing French Colombard and Gray Riesling grapes, along with Rome apples. In the 1970s he replaced the Riesling and apples with more French Colombard. Situated in the valley of Purrington Creek, a tributary of Green Valley Creek, this is a wonderful spot for cold loving white grapes. Here the cold coastal air lingers through the mornings and nurtures fruit of fresh acidity and flavor concentration, while the deep but well drained Goldridge sandy loam soil grows healthy, balanced vines. When it was time to finally replant this block in 2003, the Duttons decided to try a bit of Pinot Blanc to augment the killer Chardonnay adjacent to this spot. Pinot Blanc is a white skinned mutation of Pinot Noir, prized for its fresh stone fruit flavors and cleansing mouthfeel. This vineyard is now completely dry farmed, as well as being Sonoma County Certified Sustainable. As a special little treat to our best friends, DG is vinifying just a small amount of this mouthwatering fresh Pinot Blanc.

WINEMAKING

The goal in vinifying our Pinot Blanc is to showcase the freshness and minerality of this varietal. To that end, we ferment the wine in stainless steel at a cool 50 degrees F. This retains the fresh esters of fermentation and the central core of fruit. We also employ an Alsatian yeast strain that showcases the high tone aromatics that are so inviting in this wine. We allow malolactic fermentation to proceed part way in order to flesh out the exotic peach aromas and impart a bit of extra richness in the mouth, but not to completion (we're such teasers) so as to preserve the fresh acidity and minerality.

THE WINE

Our mild summer in 2018 gave us a long growing season, and this temperate weather continued through harvest, extending our picks from the September 8 start until November 2. Our Pinot Blanc came in toward the middle of harvest, sliding in appropriately after most of the pinot and before the chardonnays. The extra hang time gave us an especially luscious wine this vintage, yet still with the zesty acidity we love that keeps the wine crisp and refreshing. Vibrant aromas of peach, pear, and lemon zest lead, with pretty honeysuckle floral notes peeking out. The mouth is fresh with lemon/lime, nectarine, apricot, and pear, all carried on a lush texture, before finishing with an energizing lift. Foods that share this fresh/creamy combination match the wine perfectly—we love it with oysters, fish chowder, penne in a lemon cream sauce, or burrata and feta cheeses. Of course, as easy drinking as it is, you may likely find the bottle gone before dinner is ready.

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.