

# DUTTON *Goldfield*

March 2019

Dear DG Discovery Red Wine Club members,

Happy March (almost Spring!) from all of us at Dutton-Goldfield!

We frequently get asked “What’s an AVA?” when mentioning that DG produces our wines from eight different AVAs, with our home situated in the *Green Valley of Russian River Valley* AVA. AVA stands for American Viticultural Area and is a designated wine grape-growing region in the U.S. distinguishable by geographic features. AVAs and their boundaries are proposed mainly by winegrowing groups, and are then approved by the federal government, specifically the Alcohol and Tobacco Tax and Trade Bureau, U.S. Department of Treasury (that’s a mouthful). There are 242 AVAs in the U.S. and 107 in California. *Fun Fact:* The Cole Ranch AVA in Mendocino County is the smallest AVA with only 55 acres planted to grapes and all are owned by one party. The Green Valley of Russian River Valley AVA, established in 1983, is one of the smallest AVAs in Sonoma County with 3,600 acres planted to grapes, mostly world-class Chardonnay and Pinot Noir, plus some exceptional cool-climate Syrah, Zinfandel, Pinot Blanc and Gewurztraminer. It is completely encompassed by Russian River Valley, lying in the southwestern corner of that appellation, and triangulates the towns of Sebastopol, Forestville and Occidental. The fog and cool climate are Green Valley’s trademarks. Largely facing east, Green Valley stays cooler during the day than other areas in Russian River Valley.

We are thrilled to share the **Fox Den Vineyard Pinot Noir** from *Green Valley of Russian River Valley* in this March package, including both the 2015 and 2016 vintages (club price \$52.70 each). We suggest pouring them side-by-side for a mini-vertical tasting to observe how gracefully this lovely wine ages. This exceptional pinot is from a property owned by Ed & Sue Smith in Green Valley of Russian River Valley that we have been sourcing since 2009. This wine always has sweet, lush cherry/strawberry fruit and great natural acidity and the new release 2016 vintage is no exception! Travelling north, we bring you our **2016 Redwood Ridge Vineyard Pinot Noir** (club price \$52.70) from the family-owned Putnam Vineyard nestled in the far northern Sonoma Coast, about six miles from the ocean. This rich and expressive wine has wonderfully developed tannins and a soft, plush texture. This will age beautifully for 10+ years, so be sure to get a few more bottles for your cellar.

We have gone digital with our tech sheets and wine pairing recipes, resulting in less paper waste, and an easier way for you to save your favorites. Visit our new digital Recipe Library for mouthwatering pairing recipes on our website. Are you a home chef? Please share any pictures you’ve taken of our recipes that you have made. We would love to feature them as we continue to build the library!

If you need anything before your pre-Summer package, please let us know. Thank you for your continued support of our family-owned winery. Remember: **“Wine is bottled poetry”** – Robert Louis Stevenson

Cheers,

Your friends at Dutton-Goldfield

# DUTTON *Goldfield*

2015

FOX DEN VINEYARD

PINOT NOIR

GREEN VALLEY OF RUSSIAN RIVER VALLEY

**APPELLATION**

Green Valley of  
Russian River Valley

**VINEYARD**

Fox Den Vineyard

**ALCOHOL**

13.8%

**TITRATABLE ACIDITY**

6.80 gm/Lit.

**pH**

3.44

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

Aged 16 months in  
French oak  
(55% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

490

**SUGGESTED RETAIL PRICE**

\$62

**THE VINEYARD**

Fox Den Vineyard is perched on top of Stoetz Ridge, at the western border of Green Valley and just above the town of Occidental. The Goldridge sandy loam soil here is extremely sandy since this ridge is old pushed-up sea bottom, which makes for low vigor vines, slow ripening, and beautifully floral and fruit driven wine. Here on the hill, it's frequently a touch warmer than the bottom of the valley, but it's still always among the last harvested and highest in natural acidity of our pinots. Dan and Steve planted the spot together in 2002, and Dan has been crafting the wine since 2004. The eight acres is split into three clones: 667 for vivid fruit, 777 for chewy tannins and 115 for brightness and floral aromatics. For the vineyard designated wine, the exact blend between them will vary each year, but the result is always a wine with sweet, lush cherry/strawberry fruit and great natural acidity. This beautiful site is the home of Ed and Sue Smith, old friends who now lovingly oversee their 8 acres of beautifully farmed fruit.

**WINEMAKING**

At Dutton-Goldfield, our pinot is hand sorted and destemmed into small open top fermenters and the must is then cold-soaked for 5 days to gently extract color, spice and fruit characters, while mitigating harsher tannins. The three blocks at Fox Den were fermented and barreled separately to optimize what we most love about each, then blended to our tastes in March of 2016. The core of the 2015 is the plush, more strawberry 777, then half as much of the blackberry, focused 667 clone. One of the pleasures of the spring blending is getting to hone barrel choices. Fox Den is all about the floral notes of Remond Trancais, but Taransaud holds down the bass tones, and Rousseau adds structure. The wine was bottled in February 2017 after 16 months in oak.

**THE WINE**

Our harvest at Fox Den was down by half in 2015 due to the wet weather during pollination, giving us a tiny and extra concentrated crop. That concentration is immediately evident when you put your nose in the glass: the rich, sweet cherry nose of our 2015 Fox Den Pinot draws you in its aromatherapy embrace, making you anxious to dive into the glass. Pretty notes of violet and bay leaf add layers of complexity. The energetic mouth leads with red raspberry, strawberry, and pomegranate, framed by dark cherry accents. The wine finishes long and fresh, with a touch of toasted caramel at the end. A creamy rabbit pâté would make an excellent foil to the perky red fruit, as would pepper-crusted pork tenderloin or grilled arctic char.

*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.*

## **Rosemary and Pepper-Crusted Pork Tenderloin**

*Paired with: 2015 Fox Den Vineyard Pinot Noir*

### **Ingredients**

2 teaspoons cracked black pepper  
1 teaspoon dried rosemary, crushed  
½ teaspoon kosher salt  
½ teaspoon fennel seed, crushed  
½ teaspoon celery seed, crushed  
½ teaspoon dry mustard  
1 (1 lb) pork tenderloin, trimmed  
2 tablespoons chopped fresh flat-leaf parsley

### **Directions**

Preheat oven to 425°.

Combine the first 6 ingredients; rub mixture over pork. Place pork in a shallow roasting pan that has been coated with nonstick cooking spray. Bake for 30 minutes or until a thermometer registers 160°.

Let stand 5 minutes; cut into thin slices. Sprinkle with parsley.

Serves 4

# DUTTON *Goldfield*

2016  
FOX DEN VINEYARD  
PINOT NOIR  
GREEN VALLEY OF RUSSIAN RIVER VALLEY

**APPELLATION**

Green Valley of  
Russian River Valley

**VINEYARD**

Fox Den Vineyard

**HARVEST DATE**

September 14, 2016

**ALCOHOL**

13.8%

**TITRATABLE ACIDITY**

5.70 gm/Lit.

**pH**

3.51

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

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

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

767

**SUGGESTED RETAIL PRICE**

\$62

**THE VINEYARD**

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**WINEMAKING**

At Dutton-Goldfield, our pinot is hand sorted and destemmed into small open top fermenters and the must is then cold-soaked for 5 days to gently extract color, spice and fruit characters, while mitigating harsher tannins. The three blocks at Fox Den were fermented and barreled separately to optimize what we most love about each, then blended to our tastes in March of 2017. The core of the 2016 is the plush, more strawberry 777, then half as much of the blackberry, focused 667 clone. One of the pleasures of the spring blending is getting to hone barrel choices. Fox Den is all about the floral notes of Remond Trancais, but Taransaud holds down the bass tones, and Rousseau adds structure. The wine was bottled in April 2018 after 17 months in oak.

**THE WINE**

As with our other wines, the early start to the 2016 season gave our Fox Den Pinot Noir that perfect combination of brightness and richness. The wine is especially vibrant in both the nose and mouth this vintage, leading with vivid aromas of a mélange of red fruits—cherry, strawberry, and raspberry—with a pretty touch of rose petals and a savory note of rhubarb pie. Baking spice tones continue in the mouth, providing a backdrop to support a leading cast of luscious Bing cherry and Chambord. The texture is caressing and smooth, its fine tannins carrying the creamy strawberry shortcake finish to a delicious end. Any fish with a matching silky texture would make an excellent pairing, such as a mustard-crusting branzino, olive oil poached salmon, or steamed sea bass, as would a creamy cheese like Humboldt Fog.

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## Mustard Crusted Branzino

*While naturally mild in flavor, the mustard crust brings out a surprising earthy spin on the branzino making it richer in flavor. We pair our delicate Fox Den Pinot Noir frequently with fish. The bright natural acidity in the wine is balanced by the oil in the seafood for a truly divine pairing experience.*

- ¼ cup olive oil
- 2 tablespoons whole grain mustard
- 1 garlic clove, finely grated
- 1 tablespoon chopped fresh thyme
- 1 cup coarse fresh breadcrumbs, preferably sourdough
- Kosher salt and freshly ground black pepper
- 2 pounds 1½–2 whole branzino or trout, butterflied
- Lemon wedges (for serving)

Preheat oven to 450°. Whisk oil, mustard, garlic, and thyme in a small bowl. Using your fingertips or a rubber spatula, mix in breadcrumbs, squeezing or pressing to saturate bread, until evenly coated; season with salt and pepper.

Open up fish and place, skin side down, in a large ovenproof pan or on a rimmed baking sheet; season with salt and pepper. Top with breadcrumb mixture, pressing to adhere. Roast until breadcrumbs are golden brown and fish is cooked through, 10–15 minutes.

Serve fish with lemon wedges.

Makes 4 servings.

# 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.

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## Tea Smoked Duck Breast

*Duck and Pinot Noir is a classic pairing because the fat component in the duck works well with a wine with bright acidity. The acid from the wine cuts through the richness of the duck, and the fruit flavors of cherry and spice pair deliciously with the tender meat, while the tannins in the wine bond with the proteins in the meat to create a softer-drinking wine than enjoyed alone.*

- 2 (1-lb) Muscovy or Moulard duck breast halves with skin
- 2 tablespoons Chinese rice wine (preferably Shaoxing) or medium-dry Sherry
- 1 tablespoon soy sauce
- 1 teaspoon Asian sesame oil
- 1/2 teaspoon finely grated (preferably with a Microplane rasp) peeled fresh ginger
- 1 tablespoon Sichuan peppercorns
- 2 1/2 teaspoons kosher salt
- 1/3 cup loose black tea leaves
- 1/3 cup rice
- 3 tablespoons packed dark brown sugar
- 1 (3-inch) cinnamon stick, broken into small pieces
- 1/2 teaspoon vegetable oil

Pat duck breasts dry. Score skin about 1/2 inch apart through fat (do not cut into meat) in a crosshatch pattern with a sharp knife.

Combine rice wine, soy sauce, sesame oil, and ginger in a sealable plastic bag. Add duck, skin side up, and press out as much air as possible before sealing. Marinate duck (skin side up), chilled, at least 2 hours or overnight. Transfer duck breasts to a plate and pat dry, discarding marinade.

Toast peppercorns and salt in a dry small heavy skillet over moderately low heat, stirring mixture and shaking skillet occasionally, until peppercorns are fragrant, 3 to 5 minutes. Coarsely grind mixture in grinder. Rub mixture all over duck, then let stand, uncovered, at room temperature, 1 hour.

Meanwhile, line bottom of wok and inside of lid with a double layer of heavy-duty foil, leaving a 3-inch overhang along edges. Stir together tea leaves, rice, brown sugar, and cinnamon pieces in a small bowl, then spread in an even layer (1/4 inch thick) on bottom of wok. Invert rack and set in wok. (It will rest 1 1/2 to 2 inches from bottom of wok.) Heat a 12-inch heavy skillet over moderately high heat until hot but not smoking, then swirl in vegetable oil. Add duck breasts, skin sides down, and sear, without turning, until skin is deep golden brown, 2 to 3 minutes.

Using tongs, transfer duck breasts, skin sides up, to center of rack in wok, arranging them 1 inch apart. Heat wok, uncovered, over high heat, until steady wisps of smoke begin to appear, 5 to 10 minutes. Reduce heat to moderate, then cover wok and, using oven mitts, fold overhang from wok and lid together, crimping to seal tightly (foil will be very hot). Smoke duck breasts, covered, 8 minutes, then remove wok from heat and let stand, covered, 10 minutes for medium-rare to medium. Carefully unwrap foil (smoke and steam will billow out) and transfer duck to a cutting board. Let stand, loosely covered with foil, 10 minutes. Cut each duck breast across the grain into thin slices. Serve duck warm or at room temperature over rice with Redwood Ridge Pinot Noir.

Makes 6 servings