

DUTTON *Goldfield*

2018

DUTTON RANCH—GREEN VALLEY VINEYARD

GEWÜRZTRAMINER

GREEN VALLEY OF RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of
Russian River Valley

VINEYARD

Dutton Ranch-Green Valley
Vineyard

HARVEST DATE

October 4, 2018

ALCOHOL

13.7 %

TITRATABLE ACIDITY

6.5 gm/Lit.

pH

3.28

RS

Dry

WINEMAKING

100% Stainless Ferment

WINEMAKER

Dan Goldfield

CASES PRODUCED

266

SUGGESTED RETAIL PRICE

\$30

THE VINEYARD

When Steve Dutton told us in 2005 that he was going to graft 0.7 acres of the very cold Green Valley Vineyard from Pinot Noir to Gewürztraminer, we were thrilled. No varietal is more suited and less planted in the cold nooks of the Green Valley appellation than Gewürztraminer. This varietal shines when it ripens slowly to attain the enticing floral aromatics denoted by an even pink color at harvest. With its super thick skins, it easily weathers difficult times of heat and rain, but requires our long season to give us the ethereal aromatics and juicy freshness that we love in it. The Green Valley Vineyard, situated just along the cold east bank of Atascadero Creek, is a perfect site for this grape. Gewürztraminer literally means “spice Traminer”, and it’s obvious why when you put your nose in a glass of this offering.

WINEMAKING

Our hedonistic goal in crafting this wine is to bring out the ebullient aromatics and cleansing minerality that Gewürztraminer expresses in the best sites. It has been said that aromatic varieties (like gewürtz and riesling) show site more than any other, and this offering might be an argument for that position. To this end, we ferment the wine in stainless steel at a cool 50 degrees F and bottle after in the early spring after harvest. This retains the fresh esters of fermentation and the central core of fruit. We also employ an Alsatian yeast strain that enhances the floral aromatics that are the varietal signature of this wine. Gewürztraminer is all about the vineyard fruit personality, and what a charming personality it is.

THE WINE

Smelling our Gewurztraminer is like stepping through a field of spring blossoms, where jasmine flows into gardenia, that gives way to honeysuckle and lemon blossoms. This whirlwind of floral delights is balanced by grapefruit zest and honeyed citrus in the nose, with a bit of creamy mango filling in the low notes. The mouth is creamy and broad on entry, spreading across your mouth with pineapple and kiwi tropical notes, lifted by bright pink grapefruit. A zesty kiss of spicy dried ginger caps the wine with an exuberant finish. The combination of freshness with just the right amount of creaminess makes it a great match for slightly spicy Asian fare that matches the texture, like pumpkin curry or a shrimp bruschetta. It’s also great with nearly any sushi combination, but we’re especially partial to it with a spicy tuna hand roll or scallop with a dollop of spicy mayonnaise. You’ll find cheese pairings equally as versatile, with goat Gouda, Parmesan, and others with a salty bite making an especially nice match.

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.