

DUTTON *Goldfield*

2017

ROSÉ OF PINOT NOIR GREEN VALLEY OF RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of
Russian River Valley

VINEYARDS

Marty's #2, Fox Den

ALCOHOL

13.5

TITRATABLE ACIDITY

5.8 gm/ Lit.

pH

3.36

WINEMAKING

100% Stainless Ferment

WINEMAKER

Dan Goldfield

CASES PRODUCED

429

SUGGESTED RETAIL PRICE

\$30

THE VINEYARDS

When we decided to finally make a Rosé, we knew our high acid Green Valley Pinot Noir sites would be the perfect places to source the fruit. We began with grapes from a Dutton Ranch vineyard on the eastern side of Green Valley and our Fox Den Vineyard, on the western edge of the appellation. Our block of Dutton Ranch's Marty's #2 is planted to clones 2A and 23. 2A, also known as Wadenswil, is known for its cherry, raspberry, and rose petal characters, while clone 23 has very bright, fruity flavors with high acidity. Fox Den, planted to 667, 777, and 115, chimes in with floral aromatics and vivid strawberry flavors. Together, they give us the fresh crispness, pretty rose petal nose, and bright red fruit notes we love in the best Rosés.

WINEMAKING

Our goal with our Rosé is to highlight the freshness and floral characters that make this such a perfect summer sipping wine. We began by foot-trodding whole clusters of pinot noir in bins and sent this juice to tank. We handled the wine as we do our bright whites, fermenting slow and cold in stainless steel to preserve the fresh esters of fermentation and the central core of fruit. We also employ yeast that showcase the high tone aromatics that are so inviting in this wine. We allow no malolactic fermentation to proceed in order to maintain the fresh acidity and essential aromatics.

THE WINE

For us, Rosé is all about being fresh, fun, and feisty. We couldn't be happier with our first release of this quintessential summer quaffing wine. It carries all the best traits we hoped for: lively acidity to make it fresh, beautiful floral aromas and bright red fruit for juicy fun, and a streak of feisty cranberry and watermelon. The nose leads with white flowers, roses, watermelon Jolly Ranchers, and a bit of strawberry/banana creaminess. The first sip is both bracing and round, with fresh strawberry, melon, and blood orange. Further tasting reveals more pretty red berry notes, complimented with tropical guava. A lingering finish of cranberry, pomegranate and rosehips leaves you wanting more. This is a wine you want to have cases on hand so you can enjoy it all summer. It's equally at home on its own as it is with tasty appetizers, especially those from the sea, such as oysters with a melon mignonette and Thai shrimp bruschetta. It's also wonderful with fresh ricotta salad and beets with goat cheese.

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.