

DUTTON Goldfield

2017

DUTTON RANCH—FREESTONE HILL VINEYARD

PINOT NOIR

RUSSIAN RIVER VALLEY

APPELLATION

Russian River Valley

VINEYARD

Freestone Hill Vineyard

HARVEST DATE

September 23, 2017

ALCOHOL

13.8%

TITRATABLE ACIDITY

5.9 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

467

SUGGESTED RETAIL PRICE

\$72

THE VINEYARD

Dutton Ranch's Freestone Hill Vineyard was the pioneering outpost of the now coveted Salmon Creek viticultural neighborhood. Located in the extreme southwest corner of the Russian River Valley appellation, on the coastal side of the Petaluma wind gap, this area is at the climatic margin for ripening grapes. The fog reaches this neighborhood early and leaves late, but in great years we are rewarded with fruit of extraordinary concentration, balance and personality. Our vineyard, planted in 1996 and 1997, is located on a southeast-facing hillside above the little town of Freestone and only a few miles from Bodega Bay. The difficult flowering conditions give us tiny grape berries, low yield and thick skins for highly concentrated wines. The long cool season and limited crop provides for developed tannins and flavor, along with bright natural acidity and moderate alcohol. The upper 1996 planting includes clones 115, 2A and 114: co-fermented, the result is always dense, aromatic and spicy. The extremely steep 1997 lower planting is all 667, which provides crystalline blackberry/black cherry fruit.

WINEMAKING

The two blocks are harvested and fermented separately, but were blended soon after draining for long development in the barrel. To showcase the focus and concentration of this offering, no press wine is used in the blend. The individual lots are hand sorted and destemmed into small open top fermenters and the must is cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. Because of its extremely small berries and thick skins, Freestone sees fewer and gentler punchdowns than many less demanding vineyards. The wine was racked in the spring of 2018 to hone the barrel choices. The unctuous, concentrated Freestone fruit beautifully handles the sweet wood of Fouquet barrels and the mushroom of Seguin Moreau Icone barrels. It was bottled in late March of 2019 after 17 months in oak.

THE WINE

Freestone came in toward the end of our pinot picks, giving the vineyard the long hang time coastal sites like this love. The grapes produced an especially luscious wine this vintage, showing in its initial notes of candied raspberry in the nose, and the sense of creaminess that enfolds the aromas. As the wine opens, bright cranberry and pomegranate comes to the front, with black tea and five-spice providing the exotic hallmark Freestone spice that supports the fruit. The mouth is broad and rich, with berry, cigar box, and nutmeg flavors sitting on a firm and solid structure. A lengthy finish of cherry and sandalwood continues the sweet/sultry theme to the end. Dishes that feature spices make great matches, like fennel-garlic roast pork, grilled quail with a five-spice sauce, or an Asian stir-fry. Go bold with cheese as well, including gruyere or aged Gouda.

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.