

# DUTTON *Goldfield*

2017

MCDUGALL VINEYARD

**PINOT NOIR**

FORT ROSS-SEAVIEW

**APPELLATION**

Fort Ross-Seaview

**VINEYARD**

McDougall Vineyard

**HARVEST DATE**

September 5, 2017

**ALCOHOL**

13.8 %

**TITRATABLE ACIDITY**

5.6 gm/Lit.

**pH**

3.48

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

Aged 16 months in  
French oak  
(50% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

355

**SUGGESTED RETAIL PRICE**

\$68

**THE VINEYARD**

When Mac McDougall purchased his stunning ranch spanning the Gualala River in the early 1960s he had no idea he'd ever be planting grapes on it, but in 1998 old friend Warren Dutton convinced him to do just that. On 9 wind-protected southeast facing acres he planted 2 Dijon clones of pinot. With Mac's sad passing, his wife Barbara and son Rich now work and stress over it. The site wraps over the ridge at about 1,100 feet and has a spectacular view of the Gualala River, the Pacific Ocean, and Mac's neighbors at Hirsch and Martinelli vineyards. The fruit has the exceptionally thick skin, deep color and natural spice that is so characteristic of Pinot from the high slopes of the "true" Sonoma Coast. Even in this coastal region, McDougall ripens fairly early, due to its thin, well-drained soil, sheltered south slope and low yields. This same environment also imparts the minerality and solid structure for aging that this area is known for. This vineyard wonderfully represents the wild beauty and intensity of the Sonoma Coast, both in its land and its fruit.

**WINEMAKING**

After hand sorting and destemming into small open top fermenters, the must is cold-soaked for 7 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. To further this aim, no SO<sub>2</sub> was used at the crusher. We punch down 1 to 3 times daily, according to the stage of the fermentation (less often at later stages to avoid harsh tannin pickup), but treat it very gently given the inherently solid structure of Sonoma Coast fruit. After fermentation, the wine is racked into French oak to age, then racked and blended in the spring of 2018 to homogenize the blend, and hone our barrel choices for final aging until bottling in March of 2019. We've chosen Taransaud as the signature barrel, for the way it rounds out the edges of this big bold wine.

**THE WINE**

As with all our 2017 pinots, our McDougall shows its vineyard personality tremendously, even at a young age. The flinty minerality of chipped granite the vineyard is known for frames red fruit aromas of cherry and pomegranate on the nose, flowing into more savory notes of bay and thyme. There's an elegance to the wine, and a great breadth and fineness to the tannins. The mouth brings Bing cherry, dried cranberry, and red plum, along with a kiss of toasty allspice. Dusky dried cherry lingers on a layer of silk to finish. Pasta with a carbonara sauce, a mixed grill, or grilled monkfish would make great matches, playing against both the fruit and savory quality of the wine. For cheeses, go for a creamy Fontina or a decadent raclette like our friends at Valley Ford Creamery made for our Sunday Supper.

*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.*