

# DUTTON *Goldfield*

2017

MORELLI LANE VINEYARD

ZINFANDEL

RUSSIAN RIVER VALLEY

**APPELLATION**

Russian River Valley

**HARVEST DATE**

September 17, 2016

**VINEYARD**

Morelli Lane Vineyard

**ALCOHOL**

14.5%

**TITRATABLE ACIDITY**

6.5 gm/Lit.

**PH**

3.45

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

17 months in French oak  
(40% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

237

**SUGGESTED RETAIL PRICE**

\$50

**THE VINEYARD**

The Morelli Lane Vineyard is archetypal for all we love about our part of the world: scenic, alive with history, and delicious. This 19<sup>th</sup> century planting is located at the top of Stoetz Ridge, just north of the town of Occidental on the far western edge of the Russian River Valley appellation. The dry-farmed, head-trained 1.8-acre block is all that's left of a vineyard planted by the Morelli family over 100 years ago. Left unfarmed for years, the Duttons (with prodding from Dan) revived the vineyard in 1995 and its fruit now enables us to provide this special limited bottling of old vine Zinfandel. Its cool proximity to the coast gives us a Zin of exceptional brightness and moderate alcohol; its hilltop perch facilitates the ripeness for wonderful fruit density and lush tannins; and its age gives us the personality that makes the wine truly special.

**WINEMAKING**

Making this wine is all about showcasing the special character of this wonderful vineyard—ebullient fruit, silky tannins, density without heaviness. To achieve this, we employ similar winemaking techniques as for our pinots: hand-sorting the fruit prior to destemming, cold soaking for 7 days, and fermenting in a small open top fermenter with gentle punchdowns. Our zin is aged only in French oak chosen to showcase the sweet fruit and candied spice overtones. The wine was racked once the spring of 2018 to marry the individual barrels, and to allow us to hone our barrel choices for its final aging. For this wine, we love Taransaud barrels for the structure and Asian spice they impart, and Cadus for their creamy caramel tones. The blend developed wonderful richness and breadth over summer and fall, and we bottled it in early May of 2019.

**THE WINE**

The effusive aromatics of our 2017 Morelli Lane Zinfandel jump out of the glass, inviting you to dive in to the raspberry decadence to come. There's an intensity and depth to the nose, revealing violet floral notes and mocha and five-spice savory ones to complement the sweet fruit. The mouth bursts with dense wild berry that spreads across your palate, unfolding layers of cranberry and licorice with a dash of white pepper. An underlying freshness follows on the lingering cinnamon and clove finish. Zinfandel is a natural with a charcuterie board, with its fruit balancing the fat and its spice matching the peppery notes. Dishes that feature grilled veggies or meat are also perfect mates: sausages on the barbeque, burgers, lamb kabobs, or short ribs. Try it with a butternut squash and prosciutto pizza for a real treat. For cheeses, go bond with Fontina, aged Gouda, or Parmesan.

*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.*