

DUTTON *Goldfield*

2019

ROSÉ OF PINOT NOIR SONOMA COAST

APPELLATION

Sonoma Coast

VINEYARDS

Fox Den, Emerald Ridge,
Ruxton, McDougall,
Redwood Ridge

ALCOHOL

13.5

TITRATABLE ACIDITY

6.4 gm/ Lit.

pH

3.4

WINEMAKING

100% Stainless Ferment

WINEMAKER

Dan Goldfield

CASES PRODUCED

352

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. Dutton Ranch's Ruxton Vineyard is planted to clone 667, and is known for its sweet cherry and raspberry characters. Fox Den, planted to 667, 777, and 115, chimes in with floral aromatics and vivid strawberry flavors. Emerald Ridge, McDougall, and Redwood Ridge add their depth and richness. Together, they give us the fresh crispness, pretty citrus and floral 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

Rosé just makes you happy, from the pretty look of the wine, the fresh fruit flavors and lip-smacking finish, to the carefree and fun times the wine tends to join you for. The deep richness of our 2019 Pinots is immediately apparent in the lovely dark salmon color of our Rosé this vintage. The nose is lively but rich, with Bing cherry, blood orange, rose petals, and high-toned lime elements on top. In the mouth, there's a great perception of sweetness, although the wine is bone dry. Vivid red plum and Rainier cherry lead the way, with candied watermelon and strawberry accents. The richness of the vintage shows in the weight of the wine, which has a succulent presence, carried by the lively acidity. A bowl of fresh cherries caps the delightfully crisp finish. Pair this with all your starters—salads, oysters, and tuna poke—as well as fish tacos, thyme-roasted chicken, and stir-fried prawns. It's also a versatile cheese mate, but we think creamy goat cheese makes the perfect counterpoint.

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.