

DUTTON *Goldfield*

2019

DUTTON RANCH—SHOP BLOCK

PINOT BLANC

GREEN VALLEY OF RUSSIAN RIVER VALLEY

APPELLATION

Green Valley of
Russian River Valley

VINEYARD

Dutton Ranch-Shop Block
Certified Sustainable

HARVEST DATE

September 18, 2019

ALCOHOL

13.7

TITRATABLE ACIDITY

5.6 gm/ Lit.

pH

3.43

WINEMAKING

100% Stainless Ferment
Partial Malolactic

WINEMAKER

Dan Goldfield

CASES PRODUCED

278

SUGGESTED RETAIL PRICE

\$30

THE VINEYARD

When Warren Dutton purchased his original Graton Road ranch in 1964, it was producing French Colombard and Gray Riesling grapes, along with Rome apples. In the 1970s he replaced the Riesling and apples with more French Colombard. Situated in the valley of Purrington Creek, a tributary of Green Valley Creek, this is a wonderful spot for cold loving white grapes. Here the cold coastal air lingers through the mornings and nurtures fruit of fresh acidity and flavor concentration, while the deep but well drained Goldridge sandy loam soil grows healthy, balanced vines. When it was time to finally replant this block in 2003, the Duttons decided to try a bit of Pinot Blanc to augment the killer Chardonnay adjacent to this spot. Pinot Blanc is a white skinned mutation of Pinot Noir, prized for its fresh stone fruit flavors and cleansing mouthfeel. This vineyard is now completely dry farmed, as well as being Sonoma County Certified Sustainable. As a special little treat to our best friends, DG is vinifying just a small amount of this mouthwatering fresh Pinot Blanc.

WINEMAKING

The goal in vinifying our Pinot Blanc is to showcase the freshness and minerality of this varietal. To that end, we ferment the wine in stainless steel at a cool 50 degrees F. This retains the fresh esters of fermentation and the central core of fruit. We also employ an Alsatian yeast strain that showcases the high tone aromatics that are so inviting in this wine. We allow malolactic fermentation to proceed part way in order to flesh out the exotic peach aromas and impart a bit of extra richness in the mouth, but not to completion (we're such teasers) so as to preserve the fresh acidity and minerality.

THE WINE

Our wet winter led to late bud break in 2019, and the long cool season that followed gave us a vintage that ripened gently and evenly. As a result, the grapes had great flavor and phenolic ripeness, giving us wines of wonderful balance. Our 2019 Shop Block Pinot Blanc leads with nectarine, Bosc pear, and apricot, with an oyster shell brininess giving the wine that mineral character that's like licking a piece of granite. The mouth has the great grip that red wines do—which is appropriate for a white mutation of Pinot Noir. White peach, pink grapefruit pith, and Granny Smith apple flavors give the wine a laser brightness, but with just the right amount of creaminess. The concentrated zesty citrus finish is supported by a touch of fresh almond, providing a wine that combines the best of California fruit with Old World grip and earth. You can pair this easy-going wine with anything from shellfish to salads to nothing at all. Dan, of course, recommends the nothing-at-all be accompanied by the hot tub and Garcia & Grisman.

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.