

DUTTON *Goldfield*

2018

REDWOOD RIDGE

PINOT NOIR

SONOMA COAST

APPELLATION

Sonoma Coast

VINEYARD

Putnam

HARVEST DATE

October 1, 2018

ALCOHOL

14.2 %

TITRATABLE ACIDITY

6.4 gm/Lit.

pH

3.52

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

Aged 16 months in
French oak
(55% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

586

SUGGESTED RETAIL PRICE

\$68

THE VINEYARD

We started sourcing fruit from the Annapolis area of the Sonoma Coast in 2013, and have enjoyed the fruits of our labor ever since. Putnam Vineyard is a family owned and operated vineyard nestled in the Sonoma Coast, about six miles from the ocean. With a cool climate and high annual rainfall, the growing season is long and the grape maturation slow. The 32-acre vineyard is just above the fog line and sits among giant redwoods native to the area. The gravely soil and deficit irrigation creates stressed, naturally low yielding vines, which produce thick skinned fruit, small berries, and concentrated flavors. The wines from the area have beautifully developed tannins and a soft, plush texture.

WINEMAKING

The fruit was hand sorted and gently layered into two open top fermenters. The must was cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. The fruit is punched down between 1 and 3 times per day depending on the stage of fermentation, and character of the lot. Two of our favorite barrels chosen accentuate the innate depth and richness of the fruit. The Seguin Moreau Icone barrel adds a smoky mushroom while the Taransaud barrel fills out the middle with its classic richness. The wine is racked in March 2019 to blend barrel flavors and clarify then put back to barrel to soften the rich tannins before bottling in March of 2020.

THE WINE

The long 2018 season packed even more lusciousness into our Redwood Ridge Pinot Noir. Woodsy aromas of redwood trees frame the wild brambly berries on the nose, with notes of dried cranberry and darker black tea providing a sweet and savory backdrop. The mouth has that great quality of being super rich yet not at all heavy, brimming with cherry, blackberry and raspberry. Dried thyme and rhubarb add layers of interest to the berry bowl. An extended finish echoes the bold yet elegant blackberry and forest floor essence of the wine. Dishes that incorporate mushrooms or herb rubs would make great partners, as would roasted chicken with crispy bacon or veal chops with a chorizo stuffing. For cheeses, a burrata, Havarti, or Boursin would pair nicely.

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.