

DUTTON *Goldfield*

2020

ROSÉ OF PINOT NOIR NORTH COAST

APPELLATION

North Coast

VINEYARDS

Devil's Gulch,
Docker Hill

ALCOHOL

13.5

TITRATABLE ACIDITY

6.2 gm/ Lit.

pH

3.34

WINEMAKING

100% Stainless Ferment

WINEMAKER

Dan Goldfield

CASES PRODUCED

266

SUGGESTED RETAIL PRICE

\$30

THE VINEYARDS

For our 2020 vintage of Rosé, since Sonoma County Pinot Noir wasn't an option, we forayed solely to our far-flung Pinot vineyards to create our ode to summer. We began with our bright and wild Pinot from Devil's Gulch Vineyard in Marin County, foot trodding these grapes for the core of the wine. We filled out the rest with our rich and juicy Docker Hill Pinot from Mendocino County. Both of these Pinots are known for their great combination of structure and acidity from their cold sites, along with plushness and complexity. Together, they give us the fresh crispness, sweet candied fruit quality, and pretty floral 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

We couldn't be happier with our 2020 Rosé—it has the perfect balance of freshness and richness we strive for, bringing together all the essence of springtime in a glass. The color draws you in immediately, hitting just the right note of salmon pink that hints of the flavors ahead. Watermelon, maraschino cherry, cranberry and strawberry lead the parade of pink/red fruit in the nose, with these becoming more effusive and sweet-smelling as the wine sits in the glass. The mouth carries forward the aromas in the nose, adding a bit of banana to the strawberry, and zippy citrus lacing the red berries, while pretty rose petals chime in on the finish. The wine is bone dry, yet there's a perception of sweetness from the candied quality of the juicy fruit flavors. This is a wine that will cohabitate happily with pretty much anything you start your meal with, and also easily continues on to salmon, duck, and pork on your menu. You'll love it with your cheese and charcuterie board, especially with young Feta and prosciutto.

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.