

DUTTON *Goldfield*

2020

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 7, 2020

ALCOHOL

13.7

TITRATABLE ACIDITY

6.0 gm/ Lit.

pH

3.49

WINEMAKING

100% Stainless Ferment
Partial Malolactic

WINEMAKER

Dan Goldfield

CASES PRODUCED

276

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

The 2020 growing season was fairly beautiful, if you take the fires out of the mix. After an early start due to our dry February, the weather continued to be moderate throughout the spring and summer. Things heated up a bit in late August, but just as quickly cooled, pushing the need to pick back off. Thankfully, white grapes aren't susceptible to smoke the way Pinot Noir is, partially due to the fact that the juice is pressed from the grapes immediately upon receipt at the winery, so any residue on the skins is left behind. Our 2020 Pinot Blanc leads with super fresh white peach aromas—you can almost smell the fuzz on the peach. Bartlett pear, lily of the valley, and pink grapefruit zest round out the nose. The mouth is bright with lemon verbena and yuzu, rounded off with creamier notes of honeydew melon. While we often find ourselves just drinking this easy-sipping wine on its own, it's also a fearless pairing partner, ranging from salads and seafood to quiche and pasta, and pretty much any cheese, although we're partial to creamy young burrata, ricotta and goat cheeses.

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.