

# DUTTON *Goldfield*

2019  
**CHERRY RIDGE VINEYARD**  
**SYRAH**  
**RUSSIAN RIVER VALLEY**

**APPELLATION**

Russian River Valley – Green Valley

**VINEYARD**

Cherry Ridge Vineyard

**HARVEST DATE**

October 25 & November 1,  
2019

**ALCOHOL**

14.1%

**TITRATABLE ACIDITY**

6.9 gm/Lit.

**pH**

3.63

**WINEMAKING**

Open top fermentation, cold  
soak, manual punch down

**BARREL AGING**

21 months in French oak  
(40% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

218

**SUGGESTED RETAIL PRICE**

\$50

**THE VINEYARD**

Cherry Ridge juts out over the west side of Green Valley just north of the Petaluma Wind Gap. This scenic vineyard enjoys a south facing slope at the top of the ridge, making it a proverbial “warm spot in a cold area”. Cherry Ridge is just temperate enough to ripen Syrah (most years) in a region best known for the cold-loving Pinot Noir and Chardonnay. Just over three acres are planted, split between clones 470, 383 and 877, for the balance of bright fruit, white pepper spice, and plush tannins that we love.

**WINEMAKING**

In the traditional fashion, our Syrah is fermented in small open top fermenters, where punchdowns impart a softness which so compliment the depth inherent in this varietal. The fruit is hand sorted and destemmed, and the must is cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. After fermentation, the wine is racked into French oak to age. During its barrel aging, this wine was racked twice: once for initial blending and barrel honing, and a second time to further bring along flavor and tannin development. We always start out with fewer new barrels than it might end up in, both to finesse the amount of new wood, and to season some new barrels with white fermentation before using them in the final Syrah aging. The wine was bottled in late July of 2021.

**THE WINE**

The 2019 season provided that extra hangtime our Syrah loves, giving the wine that extra lusciousness along with excellent balance. The deep, saturated dark ruby color lets you know this will be rich mouthful of wine. Juicy boysenberry aromas lead, with purple floral accents and cedar framing the rich fruit. There’s a nice touch of cigar box spiciness and a little bacon-y goodness providing supporting notes. In the mouth, succulent but firm tannins carry the wild forest berry compote flavors. Just the right amount of gamey wildness and white pepper accompany the generous fruit. The finish is creamy and decadent, with black cherry, marionberries, and baking spices. Any manner of cured or grilled meats and barbecue would make an excellent match, including polenta topped with a rich ragu, bacon-wrapped meatloaf, or a hunter’s stew. Bolder cheeses with a creamy texture, like Cypress Grove’s Midnight Moon aged goat, are fantastic pairings.

*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.*