

DUTTON *Goldfield*

2020

ANGEL CAMP VINEYARD

PINOT NOIR

ANDERSON VALLEY

APPELLATION

Anderson Valley

VINEYARD

Angel Camp Vineyard

HARVEST DATE

September 8, 2020

ALCOHOL

14.1 %

TITRATABLE ACIDITY

6.2 gm/lit.

pH

3.65

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

Aged 17 months in
French oak
(50% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

304

SUGGESTED RETAIL PRICE

\$74

THE VINEYARD

A great winemaking pleasure is tasting the character of the land from places of great beauty and emotional attachment. Such is certainly the case with our single vineyard offering from Anderson Valley. Angel Camp Vineyard is owned by Dan's good friend Brian Zalaznick, who planted this 10-acre beauty in memory of his brother and family. It's located west of Philo on a scenic knoll above the Navarro River and overlooking the valley. This cool neighborhood, combined with the gravelly slope of the site, excellent farming, and good karma of the owner make it wonderful for nurturing classic Anderson Valley Pinot: deep, plummy fruit and a voluptuousness that comes with well-ripened tannins. Brian planted the vineyard to an assortment (dare we say hodgepodge) of Dijon and heritage clones that combine to impart nuance and depth to the wine, and as the vineyard matures it's getting even better. For our wine, we harvested a bit of each to give the wine their combination of richness, bright fruit, concentration, and focus. It's a pleasure to work with fruit from a truly beautiful site, grown by a great character.

WINEMAKING

After hand sorting and destemming into small open top fermenters, the must is cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. For this neighborhood, it's all about conserving the delicate fruit that holds the wine together. We love co-fermenting the clones we receive from Angel Camp for the integration it imparts to the resulting wine. The must is punched down between 1 and 3 times per day depending on the stage of fermentation. One of the pleasures of this spring "rack and back" is choosing the barrel array for the final aging of the wine. In the case of Angel Camp, we loved the base notes, depth and solidity Taransaud barrels bring, along with the sweet/spicy opulence of Seguin Moreau. The wine was bottled in March of 2022.

THE WINE

We're so thankful that our Anderson Valley site was spared from the fires in 2020, and we can share this one single-vineyard offering with you this year. And what a beautiful rendition from Angel Camp it is, with even more fruit to accompany the signature spice notes. The nose leads with cinnamon, nutmeg, sandalwood and cigar box aromas overlain on black cherry, plum, and dried lavender. There's a plushness and sense of richness even in the nose, which follows through in the mouth that's brimming with juicy boysenberry, black currant, and mulberry. Earthy forest floor and cherry cola balance the fruit, all carried on smooth tannins. The sweet and spicy finish is touched with a sea spray salinity. Pair it with rich pork or meat dishes, including anything with bacon or herbed lamb chops in a pinot noir sauce, and tangy and creamy goat and sheep cheeses, like Pennyroyal's Boont Corners Tomme.

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.