

# DUTTON Goldfield

2017

VAN DER KAMP VINEYARD

PINOT NOIR

SONOMA MOUNTAIN

## APPELLATION

Sonoma Mountain

## VINEYARD

Van Der Kamp Vineyard

## HARVEST DATE

October 4, 2017

## ALCOHOL

13.5%

## TITRATABLE ACIDITY

6.4 gm/Lit.

## pH

3.48

## WINEMAKING

Open top fermentation,  
cold soak, punch down

## BARREL AGING

Aged 16 months in  
French oak  
(50% new barrels)

## WINEMAKER

Dan Goldfield

## CASES PRODUCED

253

## THE VINEYARD

Our favorite vineyards are those that have that magical combination of beautiful location, caring stewards, and great stories, and Van Der Kamp passes that test with flying colors. Dan had been working with fruit from the iconic vineyard for years, so when we had the opportunity to get some for Dutton-Goldfield in 2017, we didn't hesitate. The picturesque site on a north-facing bench on the top of Sonoma Mountain sits above the frost line, and at the convergence of fog from the south and west, creating a pocket of sunshine. It's one of the oldest Pinot vineyards still in production in Sonoma County, with the original blocks planted in the early 1950s. Martin, Dixie, and Ulysses van der Kamp have a deep connection and appreciation for their homestead, and farm the 25-acre vineyard sustainably, with a philosophy that the best fertilizer for a vineyard is the shadow of the farmer. We're proud to now be among these winery relationships they cultivate, along with the grapes and other heritage crops they grow on the site.

## WINEMAKING

After hand sorting and destemming into a small open top fermenter, the must is cold-soaked for 7 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. To further this aim, no SO<sub>2</sub> was used at the crusher. We punch down 1 to 3 times daily, according to the stage of the fermentation; less often and shorter at later stages to avoid bitter tannin pickup. Because of the small lot size, the van der Kamp was punched down completely by hand. After initial aging in 45% new wood, we blended in the early spring to homogenize the wine and hone our barrel choices. Since this was our first year getting to know the vineyard, we went with one each of our favorite barrels, with a little extra Seguin Moreau Icone barrels for their earthy spice, complemented by Cadus, Rousseau, and Taransaud. We bottled the wine in March 2019.

## THE WINE

Beginning a new relationship is always an exciting time, learning preferences and nuances, and how to bring out the best expression of a site. Its inland elevation makes this a dry, cold site, and the older vines ripen slowly, culminating to make this one of our last vineyards to come in this vintage. The nose leads with burly, brooding notes of black cherry, black raspberry, and sandalwood, with thyme, beet, and rhubarb adding a savory backdrop. Gobs of black cherry fill your mouth, lusciously spreading across your palate. Black tea and redwood duff follow up the fruit, lingering through the ongoing finish. This is a packed wine, and the age-worthy tannins promise this is a wine you should stock up on so you can continue to get to know it over the next few years. Match the earthy notes with foods like pancetta wrapped roast turkey, herbed wild mushrooms on polenta, or slightly (but not too) funky cheeses like a fresh Brie or aged Gruyere.

*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.*