

# DUTTON *Goldfield*

2021

MCDUGALL VINEYARD

PINOT NOIR

FORT ROSS-SEAVIEW

**APPELLATION**

Fort Ross-Seaview

**VINEYARD**

McDougall Vineyard  
Certified Sustainable

**HARVEST DATE**

September 3, 2021

**ALCOHOL**

14.1 %

**TITRATABLE ACIDITY**

6.2 gm/Lit.

**pH**

3.64

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

Aged 18 months in  
French oak  
(50% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

395

**THE VINEYARD**

When Mac McDougall purchased his stunning ranch spanning the Gualala River in the early 1960s he had no idea he'd ever be planting grapes on it, but in 1998 old friend Warren Dutton convinced him to do just that. On 9 wind-protected southeast facing acres he planted 2 Dijon clones of pinot. With Mac's sad passing, his wife Barbara and his kids now are stewards of the land. The site wraps over the ridge at about 1,100 feet and has a spectacular view of the Gualala River, the Pacific Ocean, and Mac's neighbors at Hirsch and Martinelli vineyards. The fruit has the exceptionally thick skin, deep color and natural spice that is so characteristic of Pinot from the high slopes of the "true" Sonoma Coast. Even in this coastal region, McDougall ripens fairly early, due to its thin, well-drained soil, sheltered south slope and low yields. This same environment also imparts the minerality and solid structure for aging that this area is known for. This vineyard wonderfully represents the wild beauty and intensity of the Sonoma Coast, both in its land and its fruit.

**WINEMAKING**

After hand sorting and destemming into small open top fermenters, the must is cold-soaked for 7 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. We punch down 1 to 3 times daily, according to the stage of the fermentation (less often at later stages to avoid harsh tannin pickup), but treat it very gently given the inherently solid structure of Sonoma Coast fruit. A small amount of whole cluster was fermented separately, bringing a savory and structural element to the final blend. After fermentation, the wine is racked into French oak to age, then racked and blended in the spring of 2022 to homogenize the blend, and hone our barrel choices for final aging until bottling in March of 2023. We've chosen Taransaud as the signature barrel, for the way it rounds out the edges of this big bold wine.

**THE WINE**

The measured and moderate 2021 harvest let us hang our McDougall until just when we wanted to pick. The mild season allowed for slow and even ripening, which shows in the nose that is packed with tons of the signature black cherry, along with savory rhubarb and cola notes. This density and complexity promised by the nose is carried through in the mouth, which is rich yet supple with rich black cherry and a chipped granite minerality. Pomegranate and dried cranberry chime in with their red fruit notes, while pie spices and black tea fill out the earthy accents. The great breadth of the wine lets you know this will age beautifully, while the forward fruit makes it great for enjoying now with anything on the barbeque, herb-rubbed grilled meats or a five-spice duck confit. Manchego or rosemary and olive oil crusted Asiago cheeses make great 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.*