

DUTTON Goldfield

2021

VAN DER KAMP VINEYARD

PINOT NOIR

SONOMA MOUNTAIN

APPELLATION

Sonoma Mountain

VINEYARD

Van Der Kamp Vineyard

HARVEST DATE

September 24, 2021

ALCOHOL

14.1%

TITRATABLE ACIDITY

7.3 gm/Lit.

pH

3.54

WINEMAKING

Open top fermentation,
cold soak, punch down

BARREL AGING

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

WINEMAKER

Dan Goldfield

CASES PRODUCED

228

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. 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. After initial aging in 45% new wood, we blended in the early spring to homogenize the wine and hone our barrel choices. We went with our favorite barrels, with a little extra Seguin Moreau Icone barrels for their earthy spice, complemented by Plantagenet and Taransaud. We bottled the wine in April 2023.

THE WINE

The mild 2021 season gave us a measured, moderate year and harvest, letting us bring in the fruit exactly when we wanted. Due to the dry year, ripening came on the early side, giving us a particularly elegant van der Kamp Pinot. The wine leads with purple flowers and baking spices surrounding red cherry, dried cranberry and raspberry fruit notes. A forest floor earthiness underlays it all, coming more to the forefront with additional time in the glass. In the mouth, a juicy and broad texture carries the fruit and savory characters that typify van der Kamp of pomegranate, bramble berries, black tea, and tarragon. Firm but round tannins carry the lingering finish, letting you know that your patience will be rewarded if you lay some bottles down in your cellar. Rich meats and dishes with little fat would make a great match, like braised lamb, grilled sausages, and gratins of any kind. Earthy cheeses such as a truffle goat, Havarti and Manchego would also make great complements to the wine.

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.