

# DUTTON *Goldfield*

2006

DUTTON RANCH—FREESTONE HILL VINEYARD

PINOT NOIR

RUSSIAN RIVER VALLEY

**APPELLATION**

Russian River Valley

**VINEYARD**

Freestone Hill Vineyard

**ALCOHOL**

13.8 %

**TITRATABLE ACIDITY**

0.62 gm/100 ml

**pH**

3.61

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

Aged 17 months in  
French oak  
(55% new barrels)

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

403

**THE VINEYARD**

Dutton Ranch's Freestone Hill Vineyard was the pioneering outpost of the now coveted Salmon Creek viticultural neighborhood. Located in the extreme southwest corner of the Russian River appellation, and on the coastal side of the Petaluma wind gap, this area is right at the climatic margin for ripening grapes. The fog reaches this neighborhood early and leaves late, but in the end we are rewarded with fruit of extraordinary concentration, balance and personality. Our vineyard, planted in 1997, is located on a southeast-facing hillside above the little town of Freestone and only a few miles from Bodega Bay. Our difficult flowering conditions always give us tiny grape berries and low yield along with thick skins for highly concentrated wines. The long cool season provides for exceptional ripeness of tannins and flavor, while still maintaining bright acidity and moderate alcohol. Our two blocks at Freestone are planted to Dijon clones 667 (super dense and juicy boysenberry fruit) and 115 (bright cherry and high tone aromatics), along with a small amount of 2A (dense tannins and acid backbone).

**WINEMAKING**

Freestone is always harvested in two picks—the 115 and 2A at the top of the hill first, while the steep 667 block in the mid hill comes in a bit later. The individual lots are hand sorted and destemmed into small open top fermenters and the must is cold-soaked for 5 days in order to gently extract color, spice and fruit characters, while mitigating harsher tannins. Because of its extremely small berries and thick skins, Freestone sees fewer and gentler punchdowns than many less demanding vineyards. The separate lots were barrel aged separately until March of 2007, when we selected the individual barrels and constructed the final blend. We love to blend in the early spring, both to marry the flavors of the individual blocks, and to hone the barrel choices for the final blend. The sweetness of Francois Freres Bertranges and the solid spice of Taransaud were great matches for this wine. After spending 17 months in oak, the wine was bottled in February 2008.

**THE WINE**

The extremely cool 2006 growing season brought out the wildness and fresh berry character that are so much a part of the Freestone Hill personality. This is a wine that is packed with flavor and opulence while still retaining its liveliness and balance. In the nose, it pops with black cherry, wild strawberry and sandlewood, and continues to come on the longer it sits in the glass. In the mouth, it's like an infusion of juicy blackberry, fresh cherries and sweet Asian spices, but is truly defined by its extraordinary balance of lively fruit, well resolved tannins and fresh acidity. This is a wine that shows beautifully now because of the fine tannins, but its wonderful balance clearly make it a wine built to age. This is also a wine for food – anything from aged hard cheeses, to quail and mushroom dishes, to a fine steak done on the grill.

*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.*