

# DUTTON *Goldfield*

2006

DUTTON RANCH—SANCHIETTI VINEYARD

**PINOT NOIR**

RUSSIAN RIVER VALLEY

**APPELLATION**

Russian River Valley  
(Green Valley)

**VINEYARD**

Sanchietti Vineyard

**ALCOHOL**

13.8 %

**TITRATABLE ACIDITY**

0.59 gm/100 ml

**pH**

3.69

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

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

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

422

**THE VINEYARD**

Dutton Ranch/Sanchietti Vineyard has a special place in our hearts at Dutton-Goldfield. Located on a steep east- and south-facing hillside on the west side of Green Valley, Sanchietti was one of the first highly acclaimed Pinot vineyards in our part of the world, and well represents the short local history of the varietal. The vineyard was planted in 1985 for sparkling wine, the assumed use for cold climate Pinot at the time. Dan began making still Pinot from it in 1993 for La Crema Winery, and in 1994 it became one of his first single vineyard wines for Hartford Court. It was a standout of the Hartford program until Dutton-Goldfield started taking the fruit in 2002.

The shallow soil and great exposure of the Sanchietti hillside produces exceptionally thick skinned pinot berries, with fully ripe seeds at harvest, and a distinct violet/floral and blueberry element that is its hallmark. The mature vines and outstanding site give the wine a wonderful combination of concentration, beauty and longevity.

**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. Because of its extremely small berries and thick skins, Sanchietti is handled very gingerly in the winery. Whereas we punch down other lots up to 4 times daily, Sanchietti rarely gets more than 2. The south and east terrace were fermented and racked separately into French oak to age. Our favorite barrels from each lot were blended in the early spring of 2007. One of the pleasures of assembling a wine is choosing the barrel array for the final aging of the wine after blending. In this case the ginger spice of Taransaud and the floral elements of Remond Trancais barrels were wonderful enhancements for the vineyard. The wine was bottled in February 2008.

**THE WINE**

The cool 2006 growing season helped elicit the floral detail and natural suppleness of the Sanchietti vineyard fruit. Not picked until October 17<sup>th</sup>, the fruit had beautifully ripe and silky tannins, while still maintaining the bright acidity and moderate sugar that creates the balanced pinot we love. The hallmark of Sanchietti for us is its enthralling combination of grace and power, and the 2006 offering certainly exemplifies this. In the nose, it leads with high-toned blackberry and blueberry fruit, violets, and a hint of black tea. In the mouth, bright berry and black cherry shine through along with concentrated, finely structured tannins and ginger spice. This a wine that is clearly packed tightly and well built for aging, but its silkiness and candied finish are enticing already. Enjoy it over a long dinner of veal Cordon Bleu, truffle risotto, or Moscovy duck breast.

*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.*