

DUTTON *Goldfield*

1999
Dutton Ranch
PINOT NOIR
Russian River Valley

VINEYARD
Dutton Ranch

ALCOHOL
13.5%

TITRATABLE ACIDITY
.62g/100 ml.

pH
3.54

WINEMAKING
Open top fermentation,
cold soak, manual punch
down. Bottled unfinned and
unfiltered

BARREL AGING
10 months in French oak
(50% new barrels)

WINEMAKER
Dan Goldfield

SUGGESTED RETAIL PRICE
\$40.00

Luscious fruit and exotic spice are hallmarks of classic Russian River Pinot Noir. This wine is a wonderful example of the heights to which this region's Pinot fruit can be taken.

Harvested from a number of select vineyards farmed by Dutton Ranch, the grapes for this Pinot remained in a cold soak for up to seven days before fermentation, extracting the high-toned fruit characteristics so noticeable in the wine.

After primary fermentation, the wine was drained to French oak barrels where it rested and matured for ten months prior to being bottled unfiltered and unfinned.

The wine jumps out of the glass with deep aromas of cherry, blackberry, and exotic spices, while delivering mouth-filling berry fruit integrated with spicy, silky tannins in the mouth. The key to this wine is its exceptional balance between rich fruit, integrated tannins, spicy overtones and bright acidity. This is a sensuous wine that will show well on the table tonight as well as being quite suitable for cellaring.