

# DUTTON *Goldfield*

2018

## DEVIATE PINOT NOIR SONOMA COAST

### APPELLATION

Sonoma Coast

### VINEYARDS

Jentoft and Putnam

### HARVEST DATE

September 11 and  
October 1, 2018

### ALCOHOL

14.1 %

### TITRATABLE ACIDITY

6.6 gm/Lit.

### pH

3.50

### WINEMAKING

Open top fermentation, cold  
soak, punch down

### BARREL AGING

Aged 16 months in  
French oak  
(55% new barrels)

### WINEMAKER

Dan Goldfield

### CASES PRODUCED

399

### SUGGESTED RETAIL PRICE

\$72

### THE VINEYARDS

In 2013, we made one deviation from our usual focus on single vineyard bottlings, to craft Deviate, our stellar blend from two far flung Sonoma Coast Vineyards. Along with this being a deviation from our usual course, this was our 8<sup>th</sup> designated vineyard pinot bottling with the winery code name of DV8, so Deviate seemed the perfect name. The wine proved to be so popular that the tradition continues. Steve planted Jentoft Vineyard in Green Valley to Calera clone in 2003, and the site produces structured, spicy, dark wines. Putnam Vineyard is near Annapolis, on the far Sonoma Coast. It's an area defined by cooler days, warmer nights, and very high sun intensity; which produces a wine with unctuous fruit depth and rugged tannins. The juicy, berry fruit from Putnam blends beautifully with the concentrated focus of Jentoft. The light soil hillside of Jentoft ripens fairly quickly, while the burly far coast takes a bit longer. Together they offer us a very limited production wine that's quickly become a favorite with our best wine club friends.

### WINEMAKING

After hand sorting and destemming each block 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. The lots are punched down between 1 and 3 times per day depending on the stage of fermentation, and character of the lot. With this wine, we chose barrels to accentuate the roundness and spice of the wine. Instead of choosing one signature barrel, we spread out to three of our favorite barrels with big personality. The Seguin Moreau Icone barrel brings out the earthy mushroom quality of the wine, the Hermitage adds its spicy boldness, and Taransaud chimes in with its beautiful base notes of richness. We bottled the wine in March of 2020.

### THE WINE

Our 2018 Deviate showcases its sites perfectly, with robust aromas and structure carrying elegant and juicy fruit. Right away, the rich deep color lets you know you're in for a striking and intense wine. The nose leads with wild berry preserves cloaked in cigar box spice and a little mushroom earthiness. Velvety and enveloping flavors of black cherry and black raspberries are carried on fresh acidity, keeping the wine lively through the decadence. Toffee and caramel kiss the bright and long finish. The solid structure and wonderful balance will lend the wine to beautiful aging. Go with dining partners on the richer side, and those that match the earthy qualities of the wine, like braised pork with mushrooms, herb-rubbed game birds, or pasta with a pancetta and chestnut sauce. For cheeses, try a Gruyere or Taleggio.

*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.*