

# DUTTON Goldfield

2019

VAN DER KAMP VINEYARD

PINOT NOIR

SONOMA MOUNTAIN

**APPELLATION**

Sonoma Mountain

**VINEYARD**

Van Der Kamp Vineyard

**HARVEST DATE**

October 7, 2019

**ALCOHOL**

14.1%

**TITRATABLE ACIDITY**

6.9 gm/Lit.

**pH**

3.46

**WINEMAKING**

Open top fermentation,  
cold soak, punch down

**BARREL AGING**

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

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

271

**SUGGESTED RETAIL PRICE**

\$72

**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. To further this aim, no SO<sub>2</sub> was used at the crusher. 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. Because of the small lot size, the van der Kamp was punched down completely by hand. After initial aging in 45% new wood, we blended in the early spring to homogenize the wine and hone our barrel choices. Since this was our first year getting to know the vineyard, we went with one each of our favorite barrels, with a little extra Seguin Moreau Icone barrels for their earthy spice, complemented by Cadus, Rousseau, and Taransaud. We bottled the wine in April 2021.

**THE WINE**

Our van der Kamp grapes were among the last picked in 2019, giving them a long hang time to ripen the Sonoma Mountain fruit. The result is a beautifully balanced wine that seamlessly marries the fruit and earth notes the wine has become known for. A savory herb mix of thyme, sage, tarragon, and bay leaf surround the red cherry fruit in the nose, with tea leaves providing additional support. The mouth is lithe and broad at the same time, with pomegranate, cherry, and cranberry carried on firm but fine tannins. Earth-toned spices and a touch of orange peel continues on the silky texture into the extended finish. Rich meats and a 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.*