

DUTTON *Goldfield*

2021

ROSÉ OF PINOT NOIR NORTH COAST

APPELLATION

North Coast

VINEYARDS

Emerald Ridge, Fox Den,
Docker Hill

ALCOHOL

14.1

TITRATABLE ACIDITY

6.5 gm/ Lit.

pH

3.30

WINEMAKING

100% Stainless Ferment

WINEMAKER

Dan Goldfield

CASES PRODUCED

318

SUGGESTED RETAIL PRICE

\$33

THE VINEYARDS

For our 2021 vintage of Rosé, we went back to Green Valley for the core of the wine, with our bright and aromatic Emerald Ridge and Fox Den vineyards. We rounded out the blend with our rich and juicy Docker Hill once again. All of these Pinots are known for their great combination of structure and acidity from their cool sites, along with plushness and complexity. Together, they give us the fresh crispness, sweet candied fruit quality, and pretty floral notes we love in the best Rosés.

WINEMAKING

Our goal with our Rosé is to highlight the freshness and floral characters that make this such a perfect summer sipping wine. We began by foot-trodding whole clusters of pinot noir in bins and sent this juice to tank. We handled the wine as we do our bright whites, fermenting slow and cold in stainless steel to preserve the fresh esters of fermentation and the central core of fruit. We also employ yeast that showcase the high tone aromatics that are so inviting in this wine. We allow no malolactic fermentation to proceed in order to maintain the fresh acidity and essential aromatics.

THE WINE

Bursting with aromas of rose petals, juicy watermelon, and pear, our 2021 Rosé of Pinot Noir gives you everything you want from our favorite pink wine. In the mouth, there's just the right amount of creaminess enveloping the strawberry and citrus core. Stone fruit, melon, and candy apple notes add to the fruit party, with a touch of grapefruit peel giving the wine a zesty flair. The finish is lively and succulent, making your mouth water for the next sip. Rosé is such a friendly pairing wine, going with anything from appetizers to salads to the main course. It's especially wonderful with a charcuterie board, fresh young cheeses, chicken salad, clams, and grilled halibut.

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.