

SONOMA-LOEB



LEGENDARY WINES FROM SONOMA'S LEGACY VINEYARDS

2017 PINOT NOIR DUTTON RANCH, RUSSIAN RIVER VALLEY WINEMAKER PHILLIP CORALLO-TITUS



WINE STATISTICS

Harvested: Sept 1 – Sept 16, 2017
Brix at harvest: 24.8°
TA: 0.61 g/100 ml
pH: 3.60
Alc: 14.5%

THE WINE

Nestled in the cool, foggy hills above the Russian River Valley in Western Sonoma County, Dutton Ranch has earned a reputation as one of the appellation's preeminent Pinot Noir and Chardonnay vineyards. Our Pinot Noir blocks are perfectly located on an east-facing slope with shallow soils and full sun exposure. Planted to the 667, 777 and 115 Pinot Noir clones, this impeccably farmed site is the perfect place for making world-class Pinot Noir. Grapes from the 2016 vintage were fermented using a combination of punch-downs and pump-overs, using yeast strains from Burgundy and Germany. The wine was aged for 11 months in French oak barrels.

GROWING SEASON & HARVEST

After five years of drought, the 2017 growing season started off with record-setting rainfalls that replenished the vines and pushed the growing season to a later-than-normal start. In the vineyards, we applied thoughtful canopy management techniques to achieve balanced crops with just the right amount of sunlight on the fruit. Moderately warm temperatures in late May led to a perfectly timed bloom and fruit set for Pinot Noir and Chardonnay. While rising temperatures in the last week of August resulted in a brisk pace to harvest, the grapes were able to achieve ideal ripeness, resulting in wines with lovely colors and aromatics accompanied by beautifully concentrated flavors.

TASTING NOTES

This wine begins with alluring aromas of dark cherry, red currant, roasted coffee, anise, clove and vanilla. On the palate, silky tannins and a supple mouthfeel add depth and length to luxurious flavors of wild berry, plum and chocolate, with hints of cardamom and nutmeg accentuating the lingering red fruit and spice finish.