

2019 SYRAH CHERRY RIDGE, DUTTON RANCH RUSSIAN RIVER VALLEY, SONOMA COUNTY

THE VINEYARD

The Cherry Ridge Vineyard was planted in 1991 in one of the coolest locations of the Green Valley appellation. The fog influence from the Sonoma Coast funnels through the Green Valley ensuring that the cool climate terroir is expressed in the fruit from this south facing vineyard. Dutton Ranch farms more than 80 separate vineyards in the Russian River Valley. This vineyard is certified Sonoma County Sustainably-Farmed and Fish-Friendly. It is dry-farmed and historically produces grapes of consistent character.

DUTTON ESTATE

WINERY

THE WINEMAKING

Like all of our fruit we farm, this fruit was harvested by hand at night. Upon arrival at the winery it was destemmed and crushed. This lot was cold soaked and fermented in T-bins, and punched down twice daily for color and tannin extraction. Once fermentation was complete, the wine was racked to French oak barrels, 50% new, to strike a proper balance of oak influence. The wine aged for 18 months before bottling.

TASTING NOTES

Cherry Ridge is an example of New World nose meets an Old World palate. The nose of cherries and plums mingle with touches of violet, black pepper, and bacon. The palate maintains the fruit notes and bursts with ripe plum and cherry notes. This cooler climate Syrah preserves the acidity to balance the fruit forward palate. Moderate, firm tannins release as the wine opens and will continue to do so with aging. The firm tannins enrich the complexity of this balanced, full-bodied wine, which make this a favorite pairing to barbecue flavors, especially with cuts like brisket, sausage, and ribs.

Our family is six generations of forward-thinking West Sonoma County farmers. Each bottle of Dutton Estate wine is our way of sharing our love for this revelatory landscape, our committment to sustainable farming, and our deep familial bonds.



TECHNICAL DATA

APPELLATION: Russian River Valley VINEYARD: Cherry Ridge SOIL: Wilson Grove Formation-Goldridge, Sandy Loam CLONE: 877 HARVEST: Oct 2nd BRIX AT HARVEST: 24.9 FERMENTATION: Open top T-bin AGING: 50% new French Oak BOTTLED: February 2020 RELEASE: August 2022 ALCOHOL: 15.2%

pH: 3.2

TA: 6.1

WINEMAKER: Bobby Donnell

CASES: 99

PRICE: \$58

