



# DUTTON ESTATE

## WINERY

### TECHNICAL DATA

APPELLATION: Russian River Valley

VINEYARD: My Father's

SOIL: Huichica Loam

CLONE: Syrah Noir

HARVEST: October 12th

BRIX AT HARVEST: 25.5

FERMENTATION: Open top

AGING: American Oak, 50% new

BOTTLED: August 2021

RELEASE: April 2022

ALCOHOL: 15.1%

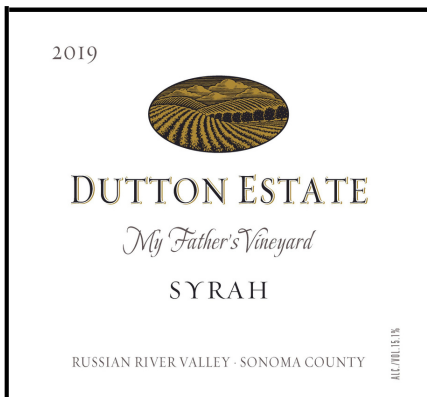
pH: 3.4

TA: 6.2

WINEMAKER: Bobby Donnell

CASES: 197

PRICE: \$58



## 2019 SYRAH

### MY FATHER'S VINEYARD, DUTTON RANCH RUSSIAN RIVER VALLEY, SONOMA COUNTY

#### THE VINEYARD

Dutton Ranch farms more than 80 separate vineyards in the Russian River Valley. Multi-generations and a love of the land are at the center of everything we do at Dutton Estate. This vineyard designated Syrah is a perfect example. The vineyard was originally Tracy Dutton's father's property and is now managed and farmed by Joe Dutton, his son-in-law. The soil there is perfect for Syrah with moderate drainage and an average depth of 25-40 inches plus a base of old valley alluvium from mixed sedimentary, volcanic ash, and rock sources. It is a certified Sonoma County Sustainably-Farmed and Fish Friendly vineyard.

#### THE WINEMAKING

The fruit from My Father's Vineyard was hand-harvested in the middle of October and cold-soaked for 3 days. The fruit was punched down twice daily during the cold soak period and during primary fermentation. The wine then aged for 18 months in 50% new American oak.

#### TASTING NOTES

The nose begins with dark, rich notes of ripe cherries and chocolate as well as some varietal typicity of leather and tobacco. There's a slight touch of mint as a result of the American oak. A bold, full-bodied wine, this Syrah is rich and smooth through to the finish with its powdery tannic structure. Dark, ripe fruit flavors, mostly cherry, are echoed on the palate that mingle with tobacco, fennel, and other spice notes.

*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 commitment to sustainable farming, and our deep familial bonds.*