

DUTTON ESTATE

W I N E R Y

TECHNICAL DATA

Appellation: Russian River Valley

Vineyard: My Father's

Soil: Huichica Loam

Clones: Syrah Noir

Winemaking: destemmed, cold soak, open-top fermentation, punch down and press, 100% malolactic fermentation

Aging: 10 months in American oak, 35% new

Bottled: August 2016

Release: November 2018

Alcohol: 14.2%

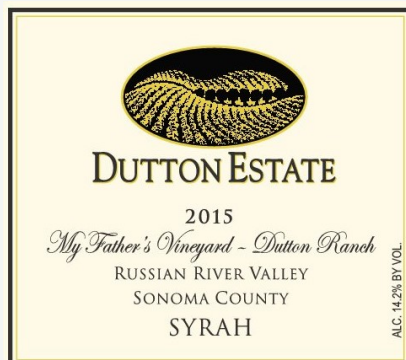
pH: 3.38

TA: 6.7

Winemaker: Terry Adams

Retail Price: \$56

Cases: 131



2015 SYRAH

MY FATHER'S VINEYARD, DUTTON RANCH

RUSSIAN RIVER VALLEY, SONOMA COUNTY

The Wine

Multi-generations and a love of the land are at the nexus of all the things that happen at Dutton Estate. This vineyard designation is a classic example. The vineyard was originally Tracy Dutton's father's property. It is now managed and farmed by Joe Dutton, his son-in-law, and sold by Tracy and her eldest daughter, Kyndall, at the winery.

This cool-climate Syrah brings together everything we love – a meatiness, savory notes, and a finish that is like liquid gold. The opening bouquet reminds Tracy of one of her family's famous three-berry pies that was freshly baked. You'll notice a mild white pepper note come through as the flavors transition to cured meats, boysenberry, thyme, rosemary, and blackberry. The savory essence spills from every soft edge and screams to be served with a Bolognese sauce or bruschetta with sea salt, garlic, tomatoes, and extra virgin olive oil. This full-bodied Syrah can be enjoyed now or cellared for the next 3-5 years.

The Winemaking

After harvested by hand at night. The fruit was gently hand-sorted, destemmed, and then cold soaked at the winery. Primary fermentation takes place in small, open top tanks and manually punched down no more than four times per day. After fermentation, the wine is pressed and racked into American oak barrels to age. We use American oak for this limited production offering as we feel that the grapes from this vineyard when resting in barrel meld nicely with the characteristics that are more present in American oak. Upon completion of secondary fermentation, each barrel is tasted and selected to make the final blend. Those five barrels rest for 10 months before bottling.

The Vineyard

Named in honor of Tracy Dutton's father, the vineyard was planted in 2002 in the Santa Rosa Plains to the Syrah Noir clone in Huichica Loam soil. This vineyard, one of the more than 80 that Dutton Ranch farms, is located in a low-lying elevation site with rolling hills and is the home of Tracy's parents, Paul and Carol. Because of the topography, it is one of the last vineyard sites to burn off morning fog and receive sun. 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.

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.