



DUTTON ESTATE

W I N E R Y

TECHNICAL DATA

APPELLATION: Russian River Valley

VINEYARD: Jewell Block

SOIL: Goldridge, Sandy Loam

CLONE: 115

HARVEST: September 24th

BRIX AT HARVEST: 25.0

FERMENTATION: Open top

AGING: Barrel, 75% new

BOTTLED: July 2020

RELEASE: February 2022

ALCOHOL: 14.5%

pH: 3.6

TA: 5.6

WINEMAKER: Bobby Donnell

CASES: 78

PRICE: \$72



2019 PINOT NOIR

JEWELL BLOCK, DUTTON RANCH

RUSSIAN RIVER VALLEY, SONOMA COUNTY

THE VINEYARD

Dutton Ranch farms more than 80 separate vineyards in the Russian River Valley. Planted in 1995, our Jewell Block Vineyard is elevated and has a slightly western aspect. This site consistently has bright aromatics and earthy complexities. We source the fruit for this wine from a few select rows that utilize a quadrilateral cordon trellis system. Dutton Ranch Vineyards are certified Sonoma County Sustainably-Farmed and Fish-Friendly for future generations.

THE WINEMAKING

After cold-soaking and inoculation, daily hand punch downs were applied to gently release color. The wine went through full malolactic fermentation in a mixture of French oak barrels, which imparted different flavors of spice to the wine. The wine aged for 11 months in barrel and another year in bottle before its release.

TASTING NOTES

In a word? Perfect. This fragrant Pinot encapsulates all of the aromas we love from this variety. Elegant notes of cinnamon and baking spices unfold into earthier notes of forest floor and a hint of truffle. A smooth entry of cherry and plum are laced with baking spices and gentle, balanced acidity.

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.