



DUTTON ESTATE

WINERY

2017 PINOT NOIR LA FAMILIA, DUTTON RANCH

RUSSIAN RIVER VALLEY, SONOMA COUNTY

TECHNICAL DATA

APPELLATION: Russian River Valley

VINEYARD: Kozlowski Family

SOIL: Goldridge, Sandy Loam

CLONE: Pommard

HARVEST: September 1st

BRIX AT HARVEST: 25

FERMENTATION: Night picked by hand, hand sorted, gently de-stemmed, 8 day cool soak in small open top tanks, punchdown by hand once a day, drained and gently pressed to barrel

YEAST: AMH

AGING: 40% new French oak, medium toast, mixed coopers, racked once back to barrel

BOTTLED: July 31, 2018

RELEASE: October 2019

ALCOHOL: 14.5%

pH: 3.86

TA: 5.7

WINEMAKER: Bobby Donnell

CASES: 250 Cases

THE VINEYARD

Dutton Ranch farms more than 80 separate vineyards in the Russian River Valley. Kozlowski Family Vineyard is located in the heart of the Green Valley, one of the coolest regions. It is also the vineyard home of Tracy Dutton's family who have a rich history as farmers and growers in Sonoma County for five generations. The vineyard was planted to Pommard, Swan and Dijon 115 clones in 1998. In the Goldridge soil that historically produce wines of consistent character. We hope you enjoy this vineyard's fruit as much as we love transforming it into wine.

THE WINE

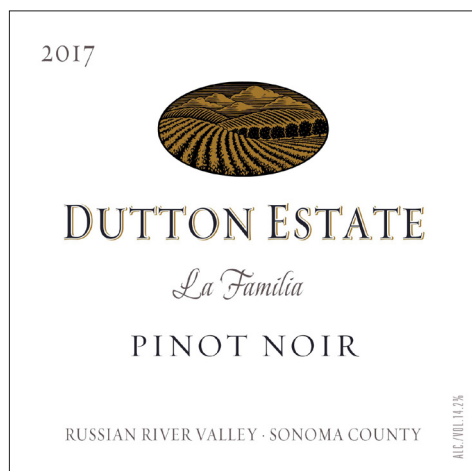
Lucky for us, behind every amazing vineyard that we farm comes an equally deep story from our multi-generational family history. The *La Familia* Pinot Noir is no exception. It is about neighbors and friends. Families and farming. Treating people with respect and tending to Mother Nature. This commitment over time has rewarded us with a wine that is focused and pristine. The Pommard clone on this vineyard lends many dark fruit qualities to the wine. This clone consistently produces small berries and clusters with concentrated fruit flavors.

WINEMAKER NOTES

La Familia Pinot Noir is a meticulously farmed vineyard by the Russian River at the Kozlowski Family Vineyard. The fruit was picked September 1st and cold soaked for 5 days. The cool fermenting Assmanshaussen yeast did not start converting sugar until September 9th. The long fermentation on the skins lasted 20 days. The wine was punched down by hand once daily. The wine aged in medium to medium plus French Oak barrels. Cooperages included Mercury, "O", and Rousseau-with toasted heads.

TASTING NOTES

Transparent, brilliant red in the glass the nose is redolent of fragrant red raspberry and cherry fruit which gives way to spiced black cherry. Expansive, fresh crushed red fruits fill the mouth. It has a laser like focus on pure red cherry and Bing Cherry fruit with light green tea and hints of holiday spices. This sleek, well structured wine has ample juicy acidity resulting in a dynamic texture on the palate. Aromatic, herb spiced cherry, red berry fruits glow on the lengthy, silky textured finish. *La Familia* will please Pinot lovers whether they open the wine now or have the patience to open the wine in the years to come.



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.



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