



DUTTON ESTATE

WINERY

2017 PINOT NOIR MANZANA, DUTTON RANCH

RUSSIAN RIVER VALLEY, SONOMA COUNTY

TECHNICAL DATA

APPELLATION: Russian River Valley

VINEYARD: Manzana

SOIL: Goldridge, Sandy Loam

CLONES: 115 and 828

HARVEST: September 4th and
September 9th

BRIX AT HARVEST: 25.3 and 24

FERMENTATION: Night picked by hand, hand sorted, gently de-stemmed, 5 day cold soak in small open top tanks, punchdown by hand once a day, drained and gently press to barrel

AGING: 45% new French oak, medium toast, Rousseau, Mercury, Remond Barrels, racked once back to barrel

BOTTLED: July 31, 2018

RELEASE: Sept 2019

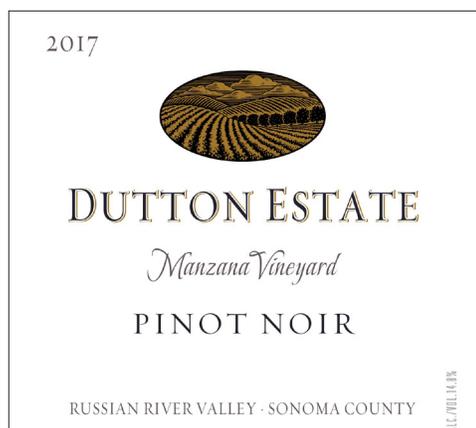
ALCOHOL: 14.5%

pH: 3.56

TA: 5.9

WINEMAKER: Bobby Donnell

CASES: 231 Cases



THE VINEYARD

Dutton Ranch farms more than 80 separate vineyards in the Russian River Valley. Planted in 1980, the vineyard produces wine with tropical notes interlaced with green apple and citrus fruits. The vines are planted in sandy loam Goldridge soil allowing for excellent drainage from this hilltop vineyard. The vineyard is certified Sonoma County Sustainably-Farmed and Fish-Friendly. It is dry-farmed and historically produces grapes of consistent character.

THE WINE

The Manzana Vineyard always brings us an expressive dark fruit that tantalizes our taste buds and often is a key component of the Karmen Isabella Pinot Noir blend. The consistent, deep crimson color provides the prelude to the bright fruit aromas and tastes that unfold in this wine. Complex layers mid-palate of forest floor, pine needles, and subtle tannins. There's also a sweet, light tobacco melded with French vanilla from the varying degrees of toastiness in the oak barrels that harmonize into a well-structured, almost chewy, body. Manzana represents classic cool climate Pinot Noir: it can be served now or cellared for five to eight years.

WINEMAKER NOTES

Two separate picks gives this Pinot Noir a sense of “a tale of two clones”. With the Dijon 115 giving the wine its fresh fruits and spicy notes and the 828 providing it dark rich flavor and lush backbone. The 115 was night picked in two passes over two days. The 828 was picked six days later. All three lots were cold soaked at 55°. For five days the 828 was fermented by native yeast. The lots were punched down by hand once a day and cool fermented with peak temperatures of 78-80°F. Freerun and gentle press fractions were barreled separately. The wine has racked off the gross lees once when the ML completed. The wine aged months in barrel with 3/4 new Oak.

TASTING NOTES

This purple hued, red-violet colored wine is full of dark fruits notes in the nose and the palate. Subtle wood spice, forest floor, dusky rose and rhubarb complexities develop in the nose. Black cherry marmalade, blackberry, black tea, and an edge of toasty oak flavors fill the mouth. Richly textured, the wine is round and mouth filling on the palate. Dark berries and black currants explode across the finish. Ultimately the supple texture of the wine gives way to a firm finish with a touch of mineral sweet tobacco and oak tannins. This is a wine to be enjoyed slowly at the table over several hours - and a good conversation.

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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