



DUTTON ESTATE

WINERY

2017 PINOT NOIR THOMAS ROAD, DUTTON RANCH GREEN VALLEY, SONOMA COUNTY

TECHNICAL DATA

APPELLATION: Green Valley

VINEYARD: Thomas Road

SOIL: Sebastopol

CLONE: Dijon 115

HARVEST: September 2nd

BRIX AT HARVEST: 24.8

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 in 3 different tanks with 3 different yeasts, drained and gently press to barrel

YEAST: RC212, Barolo, Expure

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

BOTTLED: July 31, 2018

RELEASE: May 2019

ALCOHOL: 14.5%

pH: 3.75

TA: 5.8

WINEMAKER: Bobby Donnell

CASES: 230 Cases

THE VINEYARD

Dutton Ranch farms more than 80 separate vineyards in the Russian River Valley. We selected the Thomas Road Vineyard to represent a true “wine of place” Pinot Noir. The vineyard is located in the northeastern section of the sub-appellation of Green Valley, planted to clone Dijon 115 in 1997 on the rockier Sebastopol soil. Two different trellising systems give a great representation and opportunity to work with different fruit set and fermentations. This site yields dark berries with complex aromatics, focused and firmly structured flavors. It is a certified Sonoma County Sustainably-Farmed and Fish-Friendly vineyard.

THE WINE

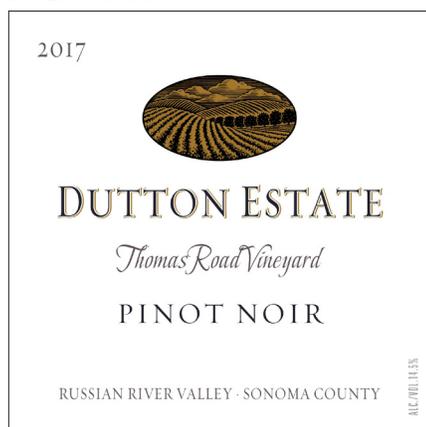
This svelte and complex wine is defined as the “Big Brother” of our Pinot Noirs. Coming from a winery with a “Sisters’ Collection” of wines that says a lot! It definitely holds its own and lets its distinctive voice be heard...and tasted. Tracy Dutton has consistently noted the particular aromas of the red cherries from this distinctive vineyard.

WINEMAKER NOTES

The Thomas Road fruit was night picked in three different passes. We crushed it equally over 3 different fermenters. Using 3 different yeast we were able to obtain more complexity from this single vineyard block; we employed RC212, Barolo, and the cool fermenting Expure yeast. Each yeast lent their own unique shading of the aromatics and fruit to the wine. When the blending trials of the 3 lots began, then true harmony emerged.

TASTING NOTES

Dark maroon and garnet on sight. Dark fruits and citrus peel notes rise from the glass with Rosemary and dry herbs. Complex high tone lavender, violet, and rose aromas develop in the glass. Lithe, crisp and focused red cherry fruit dance on the palate. This surprisingly elegant wine has great balance and will be an impeccable dining companion. A light, green edge of herbs and leather enliven the acid for a mouthwatering texture. These secondary herb and spice characteristics give the wine an old world like layer of complexity. The tangy red fruit notes are tangled with earth and spice in the finish that glows with red cherry and raspberry flavors.



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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