

# DUTTON ESTATE WINERY

Established 1995

## TECHNICAL DATA

Appellation: Russian River Valley

Vineyards: Thomas Road, Green Valley Rd, Manzana

Soil: Goldridge, Sandy Loam, Franciscan Overlay

Clones: 115, 828

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

Aging: 10 months in French oak, 35% new

Bottled: August 2017

Release: October 2018

Alcohol: 14.2%

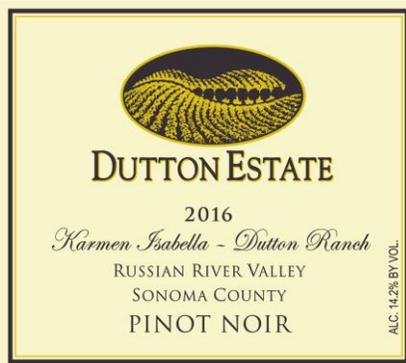
pH: 3.67

TA: 5.9

Winemaker: Terry Adams

Retail Price: \$46

Cases: 952



## 2016 PINOT NOIR

### KARMEN ISABELLA, DUTTON RANCH

RUSSIAN RIVER VALLEY, SONOMA COUNTY

#### The Wine

One of the hallmarks of our *Karmen Isabella* Pinot Noir is its consistency vintage to vintage. We are fortunate to own and farm amazing vineyard properties in the picturesque Russian River Valley, especially for this extremely delicate grape. The crimson color of the 2016 vintage leads to aromas of blackberry jam, rose petals, fresh herbs, and Red Delicious apple. The Thomas Road Vineyard adds a layer of earthiness we love. The Green Valley Road Vineyard brings in amazing cherry and raspberry and the Manzana Vineyard translates to a round mouthfeel and fruit character. Sourcing from these three sites gives this Pinot Noir flavors of pomegranate, black cherry, berry jam (the trifecta of blueberry, raspberry, and blackberry), notes of citrus peel, and a delicious touch of cinnamon stick tinged with brown sugar. This energetic wine has noticeable acidity, firm tannins, and a structured finish with a juicy pop at the end that makes you want more.

*Karmen Isabella* is a family designation from our *Sisters Selection*, named for Joe and Tracy Dutton's youngest daughter, the "old soul" in the family. Quiet, unassuming, and a detail-oriented perfectionist, she personifies the complex layers you want in a Pinot Noir that captivates.

#### The Winemaking

Harvested at night, the fruit is hand-sorted and gently destemmed. The crushed fruit is placed into small open-top fermenters. The must is cold-soaked for five days to gently extract spice and fruit characters, while minimizing harsher tannins. We punch-down up to three times daily to coax out a rich color and intense flavors during the early fermentation stages. The individual lots are then pressed and racked into French oak barrels to age. We selected clone 115 for elegance, spice notes, and bright fruit flavors and clone 828, which typically has smaller clusters, for structure and darker color. We blended them in early summer to allow the wine to marry and settle before bottling. This wine was filtered.

#### The Vineyards

We chose fruit from Thomas Road, Marty's, and Manzana vineyards from the more than 80 sites that Dutton Ranch farms. Each of these vineyards are certified Sonoma County Sustainably-Farmed and Fish-Friendly. The vineyard and Pinot Noir clone mix shows a balance of red fruits with lush texture, as vines planted in Goldridge soil exhibit.

*Our family is six generations of forward-thinking 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.*

