



DUTTON ESTATE

WINERY

2018 PINOT NOIR JEWELL BLOCK, DUTTON RANCH RUSSIAN RIVER VALLEY, SONOMA COUNTY

TECHNICAL DATA

APPELLATION: Russian River Valley
VINEYARD: Jewell Block
SOIL: Goldridge, Sandy Loam
CLONE: Dijon 115
HARVEST: Sept. 21, 2018
BRIX AT HARVEST: 25.5
FERMENTATION: Open top fermentation
bins / Tbin - Punch Down
YEAST: Pinotype Alchemy IV
AGING: 60% New French Oak
BOTTLED: July 2019
RELEASE: Feb 2020
ALCOHOL: 14.5%
pH: 3.8
TA: 6.3 g/l
WINEMAKER: Bobby Donnell
CASES: 70 Cases
PRICE: \$70

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 WINE

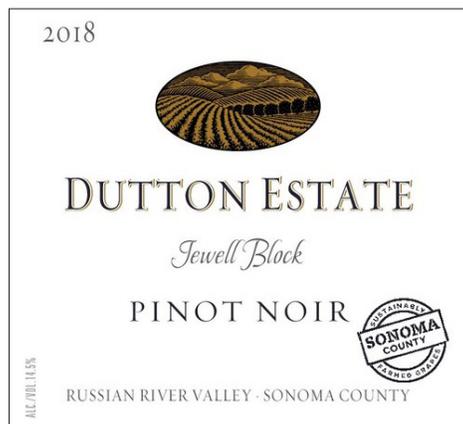
Jewell Block has always been a fan favorite and a crowd pleaser. Staying true to the legacy of this vineyard and wine that I never want to stray too far from what Terry Adams created. The only real change to this wine, besides what mother nature gives us, was the yeast selection for this vintage. Jewell Block is always one of our last picks and is always a stubborn ferment. This year I changed from our typical yeast strain to a slow and steady yeast know to be a great 'closer'. I happy to report the trial worked and we are very pleased with the results. We know you will be too!

WINEMAKER NOTES

The Jewell block always presents some sort of problem one way or another. The most consistent challenge is the small amount of fruit we get from it, and this vintage was no exception. The vines only yield 3 barrels to Dutton Estate. Every winemaking decision has to be right when there is so little fruit. Carefully selecting fermentation practices and barrels are critical questions Kylie and I ask each other daily as we taste the juice during fermentation. From start to finish, the time and energy put into these THREE barrels of wine is off the charts. Like every "problem" child, they are the ones you remember the most. You hope and pray along the way that everything will turn out just right. And when it all falls into place and the time and energy pays off, the result is that much sweeter. Jewell is that wine. Slow to ripen, stubborn to ferment, Jewell challenged us every step of the way. In the end, these grapes spent 23 days fermenting on the skins. When the wine was pressed, I can say, these are three of my favorite barrels in the cellar. Our Cellar Master reckons that this is a wine that you fall so deeply in love with that you will be speechless. Not to worry though, you'll have the fortitude to ask for a second glass. This wine can be enjoyed now or cellared for the next five to eight years.

TASTING NOTES

Perfumed dark red fruits; cherries and plums with complex layers of lavender, tobacco, cocoa notes that jump from the glass. Soft and luxurious on entry, the wine seduces then bursts on the palate with a wide range of dark berry fruits; black cherry, red currants and pomegranate. The explosion of fruit punctuates the wine with fruity acidity that provides a lovely length to the wine. A blackberry and dark currant edge with cocoa and toasted orange peel nuances beguiles. The glowing cheery pie finish holds your attention with wood spice and herb notes... This is a very satisfying with with - or without food!



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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