



2018

ROSÉ OF PINOT NOIR
SONOMA COAST

APPELLATION

Sonoma Coast

VINEYARDS

Jewell, Fox Den, Emerald
Ridge, Redwood Ridge

ALCOHOL

13.8

TITRATABLE ACIDITY

6.3 gm/ Lit.

pH

3.39

WINEMAKING

100% Stainless Ferment

WINEMAKER

Dan Goldfield

CASES PRODUCED

949

SUGGESTED RETAIL PRICE

\$30

THE VINEYARDS

When we decided to finally make a Rosé, we knew our high acid Green Valley Pinot Noir sites would be the perfect places to source the fruit. We began with grapes from a Dutton Ranch vineyard on the eastern side of Green Valley and our Fox Den Vineyard, on the western edge of the appellation. Dutton Ranch's Jewell Vineyard is planted to clones 115, Pommard, and Martini, and is known for its cherry, raspberry, and rose petal characters. Fox Den, planted to 667, 777, and 115, chimes in with floral aromatics and vivid strawberry flavors. Emerald Ridge and Redwood Ridge add their depth and richness. Together, they give us the fresh crispness, pretty rose petal nose, and bright red fruit notes we love in the best Rosés.

WINEMAKING

Our goal with our Rosé is to highlight the freshness and floral characters that make this such a perfect summer sipping wine. We began by foot-trodding whole clusters of pinot noir in bins and sent this juice to tank. We handled the wine as we do our bright whites, fermenting slow and cold in stainless steel to preserve the fresh esters of fermentation and the central core of fruit. We also employ yeast that showcase the high tone aromatics that are so inviting in this wine. We allow no malolactic fermentation to proceed in order to maintain the fresh acidity and essential aromatics.

THE WINE

The long 2018 season, without any heat spikes, gave us juicy, plump grapes that we were able to harvest at low sugar, perfect for our bright whites and Rosé. All our wines produced without malolactic fermentation are especially bright this year, giving us that lip-smacking freshness we love in these bottlings. At the same time, there's a nice sense of creaminess that balances the laser-focused acidity. Our 2018 Rosé leads with strawberries, banana, melon, and kiwi, with rose petal accents and a minerality like a fresh ocean breeze. The strawberry-banana cream pie theme continues in the mouth, supported by notes of watermelon, cranberry, and lemon zest. The fresh finish lingers with pomegranate and a final caress of rose petals. This is a wine that goes down easy, so you'll likely find yourself quaffing it regularly on its own, but it's also wonderful with a roast beet salad, fish tacos, pasta salad, and goat cheese fritters. Be sure to stock up with several cases so you can enjoy it all year long.

Dutton-Goldfield Winery began in a vineyard in 1998, when longtime colleagues and friends Steve Dutton and Dan Goldfield recognized a shared vision between them—to craft wines that express the personalities of their vineyards, and which they'd enjoy drinking at their own dinner tables. Our mission is to produce world-class wines that display the brightness of fruit, complexity, structure and balance that are reflective of our cool coastal home.