

DUTTON *Goldfield*

2021

DEVIL'S GULCH VINEYARD

CHARDONNAY

MARIN COUNTY

APPELLATION

Marin County

VINEYARD

Devil's Gulch Ranch

HARVEST DATE

October 19, 2021

ALCOHOL

13.3 %

TITRATABLE ACIDITY

7.2 gm/Lit.

pH

3.34

WINEMAKING

Fermented in stainless steel tank and neutral oak. 33% of the wine underwent malolactic fermentation.

BARREL AGING

Aged 10 months in stainless steel & French oak (0% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

220

SUGGESTED RETAIL PRICE

\$60

THE VINEYARD

When Mark Pasternak planted his original vineyard block on his home site in Nicasio in the early 1980s, he put in half Chardonnay and half Pinot Noir. Dan made some still wine from the grapes in the early 1990s, and, fast forward to 2015, and we found ourselves fortunate to be able to get the fruit for Dutton-Goldfield. Located just above the newer terraces of Pinot Noir plantings on Mark's steep, convoluted hillside in Western Marin County, the Chardonnay enjoys the same harsh climate of the Marin coast, with slightly protected exposures. The blustery spring weather of Marin gives us poor set and an extremely small crop of tiny berries, while the reliable late fall weather promotes great phenolic maturity and wild fruit intensity in the wine. For us, wine is all about personality, and Devil's Gulch is one of our favorite examples of that.

WINEMAKING

When we decided to make a still Chardonnay from this fruit, we wanted to bring out the brightness and freshness of these old vines on this wild site wine, but not lose the creaminess that we love in Chardonnay. So, with that in mind, we fermented 67% in tank, and 33% in old French Oak barrels. We allowed malolactic fermentation for that bit of complexity and stirred the lees in the barrels, while the tank was kept ML-free. The lots were blended together and bottled in August of 2022.

THE WINE

It was another tiny crop at Devil's Gulch in 2021, clocking in at just about a ton an acre for the chardonnay. All this concentrated goodness is packed into the wine, which leads with a zippy nose of lime zest and lemongrass, along with a touch of jasmine. The texture lends a creamy note, making you think of key lime pie on the first sip. Tropical kiwi and guava bring their exotic island notes to the flavors, along with a whip of ocean air. Fresh crisp green apple and pear come through on the finish, ending the wine on a bright note. We always think of shellfish first with this wine, with dishes like linguini with clams or shrimp chowder. It's also one of the most versatile cheese matches, cohabitating nicely with everything from fresh young goat cheeses to aged cheddars.

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.