

DUTTON *Goldfield*

2006

DEVIL'S GULCH VINEYARD

PINOT NOIR

MARIN COUNTY

APPELLATION

Marin County

VINEYARD

Devil's Gulch Ranch

ALCOHOL

13.6 %

TITRATABLE ACIDITY

.63 gm/100 ml.

pH

3.65

WINEMAKING

Open top fermentation, cold
soak, punch down

BARREL AGING

Aged 17 months in
French oak
(60% new barrels)

WINEMAKER

Dan Goldfield

CASES PRODUCED

331

THE VINEYARD

After the sad absence of Devil's Gulch from our 2005 Pinot lineup due to complete lack of crop, this splendid wine is back with the beauty and personality that we so missed. Located on a steep, convoluted hillside adjacent to the Point Reyes Peninsula in Western Marin County, Devil's Gulch is a pioneering planting. Mark Pasternac lives on the property with his family and is truly passionate (some would say obsessive) about increasing the fame of Marin County as a viticultural area. He is dedicated to sustainable agricultural practices and minimal chemical use. The ranch combines steep terraces (up to 60% grade), shallow soil, the harsh climate of the Marin coast, protected exposures, and well-chosen Dijon clonal selections to produce a small crop of unique fruit. The tiny, thick-skinned berries create a wine with tremendous personality and intensity.

WINEMAKING

The fruit is hand sorted and destemmed into small open top fermenters, then cold-soaked for 5 days in order to gently extract spice and fruit characters, while mitigating harsher tannins. We are particularly gentle on the Devil's Gulch in order to produce silky wine from the inherently high tannin tiny berries. The incoming fruit was split into two lots—one from the terraces, one from the upper slope—to vary fermentation techniques according to the nature of each particular area. After fermentation each lot was racked into French oak to age. The final blend was assembled from our favorite barrels in each lot in the spring of 2007, then left to marry in barrel until the spring of 2008. Because of the extremely low crop and great concentration of this wine, this long barrel aging suits it beautifully. It was bottled in March of 2008 after approximately 17 months in wood.

THE WINE

The long, cool growing season of 2006 brought out the wild beauty and natural perfume of this wonderful vineyard site. With our last block not picked until October 25th, the extended hang time provided fruit with an exceptional balance of flavor intensity, tannin ripeness, moderate sugar and bright acidity. The hallmark of great Pinot from such cool years is their vivid floral aromatics, bright fruit and silky mouthfeel. In the nose, the wine leads with wild cherry and cranberry, with overtones of lilac and forest floor. In the mouth, its lively cherry, raspberry and bright red licorice tones jump out, but the defining feature is its layers of silky tannins. It finishes long and bright with overtones of candied cherry and toffee. Though there's no trace of roughness, even at its young age, this wine's great balance and fruit give it a long future. Enjoy it with grilled sea bass, mushroom risotto, roasted rabbit (from Devil's Gulch, of course) and fresh goat cheese.

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.