

# DUTTON *Goldfield*

2007

DEVIL'S GULCH VINEYARD

PINOT NOIR

MARIN COUNTY

**APPELLATION**

Marin County

**VINEYARD**

Devil's Gulch Ranch

**ALCOHOL**

13.6 %

**TITRATABLE ACIDITY**

.65 gm/100 ml.

**pH**

3.63

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

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

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

325

**THE VINEYARD**

Pinot Noir fans appreciate exotic vineyard sites and eccentric vineyard owners. Mark Pasternak and his Devil's Gulch vineyard fit the bill on both accounts. Located on a steep, convoluted hillside adjacent to the Point Reyes Peninsula in Western Marin County, Devil's Gulch is a pioneering planting. Mark 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 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 density 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**

The fruit was 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 the lots were aged separately until the spring of 2008 when the final blend was assembled from our favorite barrels in each lot. For this wine, we love the base notes imparted by Taransaud, and the enhancement of the wild fruit character given by Seguin Moreau. The wine then went back to barrels chosen for its further aging, before being bottled in early spring of 2009.

**THE WINE**

Wines that are truly affecting are the ones most difficult to write about, and the 2007 Devil's Gulch is a prime example. Its combination of density, complexity, lively brightness, and at the same time brooding depth, defies normal product sheet verbiage. One's first look at this wine in the glass portends the story: While absurdly deep in color for Pinot it is also vibrant and almost crimson in hue. In the nose, the defining wild berry and touch of peat that declare Devil's Gulch jump out, but each sniff brings different nuances; from cardamom to wild cherry to violets. In the mouth, the freshness that comes from great acid balance and moderate alcohol carries the dense wild blackberry fruit and sweetly resolved tannins through the long supple finish. This is a wine that will complement foods from simple cheese plates to complex rabbit, mushroom and risotto dishes. No doubt this special offering has a long life ahead of it, if one has the willpower (or stash) to hold on to some.

*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.*