

# DUTTON *Goldfield*

2014

DEVIL'S GULCH VINEYARD

PINOT NOIR

MARIN COUNTY

**APPELLATION**

Marin County

**VINEYARD**

Devil's Gulch Ranch

**ALCOHOL**

13.8 %

**TITRATABLE ACIDITY**

6.1 gm/Lit.

**pH**

3.54

**WINEMAKING**

Open top fermentation, cold  
soak, punch down

**BARREL AGING**

Aged 15 months in  
French oak  
(50% new barrels)

**WINEMAKER**

Dan Goldfield, Jeff Restel

**CASES PRODUCED**

560

**SUGGESTED RETAIL PRICE**

\$68

**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 counts. 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 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**

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 2015 when final blend was assembled from our favorite barrels in each lot. For this wine, the Seguin Moreau Icone barrels bring out its natural earthiness, and Taransaud fills in an underlying richness. We choose Icone as well for the one year-old barrels to play up the mushroom quality of the wine even more. The wine aged for another year before being bottled in late January 2016.

**THE WINE**

The rare impeccable coastal Marin weather from budbreak through harvest in 2014 gave Devil's Gulch the perfect conditions to produce a veritable bumper crop of 2.07 tons per acre. When we finally brought in the fruit in two picks on September 22 and 24—at the very end of our pinot harvested, and all but one chardonnay as well—it was apparent that this would be a great Devil's year, giving us the density the wine is known for, while adding extra juiciness. We love pinots that have that wonderful quality of being full and rich without being heavy, as this one does. The nose leads with wild berry, lively Bing cherry, and candied cranberry, with its trademark woody spice underpinning. There's a sense of creaminess to the wine even in the aroma, which is played out in the mouth. The high-toned berry patch flavors are tipped with cinnamon, nutmeg and redwood brush, and carried on gorgeously fine tannins, managing to make the wine both delicate and complex at the same time. You can never go wrong serving it with any of Mark's meats from the ranch, or your own local quail, rabbit or lamb on the barbeque.

*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.*