

# DUTTON *Goldfield*

2017

CHILENO VALLEY VINEYARD

RIESLING

MARIN COUNTY

**APPELLATION**

Marin County

**VINEYARD**

Chileno Valley  
Vineyard

**HARVEST DATE**

October 7, 2017

**ALCOHOL**

13.6 %

**TITRATABLE ACIDITY**

5.1 gm/Lit.

**pH**

3.37

**RS**

Dry

**WINEMAKING**

100% Stainless Ferment

**WINEMAKER**

Dan Goldfield

**CASES PRODUCED**

469

**SUGGESTED RETAIL PRICE**

\$30

**THE VINEYARD**

Fresh, bone dry Rieslings have long been one of this winemaker's favorites (think Austria), so when Mark Pasternak offered us a small amount from his dry farmed Riesling vineyard in 2011 we jumped on it. The site is up on a bench above Chileno Valley, a picturesque, windswept neighborhood in northwest Marin. The Corda family planted 35 acres here in 1991 to a hodgepodge of varieties, most of which never ripened in the chilly climate. When Mark Pasternak took over the farming, most of the vineyard had been budded to Pinot Noir, except for 4 acres that were budded to Riesling from Neustadt, Germany. The long, cold season down here gives a wine of laser brightness, complex minerality, low alcohol, and wonderful natural acidity. Riesling is a complex, expressive and beautifully aging varietal. As a newly bottled wine, it shows its focused fruit, steely minerality and fresh drinking acidity. With age, the classic white peach and grapefruit give way to rich apricot, lychee and earthy aromas and flavors. Either way, it's a particularly enticing and vineyard-driven wine.

**WINEMAKING**

Our hedonistic goal in crafting this wine is to maintain the tremendous brightness, focus and freshness that our favorite Rieslings of the world express. It's been said that aromatic varieties (like gewürtz and riesling) show site more than any other because the winemaking least interferes with what comes off the vine. To this end, we ferment the wine in stainless steel at a cool 48 degrees F to retain the fresh esters of fermentation and the central core of fruit. We employ a yeast isolate from Geisenheim romantically named (in the German tradition) 58W3, which emphasizes the estery freshness and gem-like fruit of the variety. The wine sees no malolactic fermentation, and is bottled in the spring after harvest. In order to show off the pristine freshness and ebullient brightness imparted by this wonderful site, we leave no residual sugar whatsoever.

**THE WINE**

The wet winter of 2017 got all our vineyards off to a great growing season start, and provided our bright whites with a wonderful combination of roundness and focus. Our 2017 Chileno Valley Vineyard Riesling leads with laser bright aromas of lemon/lime and green apple, with backup notes of lily of the valley and slate. The utterly refreshing nose makes you want to dive in for a taste. In the mouth, fresh lemon curd and apricot dance on your tongue, while a touch of orange blossom honey adds nice weight to the palate. The finish is a super long and invigorating burst of pomelo with a side of Asian pear. You can picture yourself on a beach sipping this with fresh clams and mussels, or a picnic of charcuterie and hard cheeses. Be sure to lay a few bottles down to check out how the wine changes as it ages.

*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.*