

DUTTON *Goldfield*

2017

DEVIL'S GULCH VINEYARD

CHARDONNAY

MARIN COUNTY

APPELLATION

Marin County

VINEYARD

Devil's Gulch Ranch

HARVEST DATE

September 30, 2017

ALCOHOL

13.8 %

TITRATABLE ACIDITY

6.6 gm/Lit.

pH

3.31

WINEMAKING

Fermented in stainless steel drums and neutral oak. 40% of the wine underwent malolactic fermentation.

BARREL AGING

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

WINEMAKER

Dan Goldfield

CASES PRODUCED

117

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, but when it became apparent that the grapes would be well suited made into bubbly, he hooked Mark up with one of his favorite sparkling houses to take the crop. Fast forward to 2015, and we find 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 our five small fermentation vessels (3 stainless steel and 2 old French Oak) we allowed malolactic fermentation, for that bit of complexity, in two of them, and prevented it, but stirred the lees in the other three. The lots were blended together and bottled in August of 2018.

THE WINE

We love showcasing this cold Marin site's coastal characters: laser focus, vivid fruit, and mouth-watering brightness. The nose pops with lively lemon zest, Asian pear, and a touch of hazelnut spiciness. There's a wonderful energy to the aromas that draws you in, promising an exciting taste to come. The mouth follows through on this promise, delivering ultra-bright and pure fruit flavors of lemon and lime, with golden apple and apricot rounding out the citrus. We love the combination of focus that comes from the natural acidity of the site, and only part ML, but also the textural creaminess that comes from the stirred lees and ML portion. With a wine as vivacious as this, you'll want to counterpoint it by serving with luxuriantly rich dishes like a lemon butter lobster roll, pork chops with an apple cream sauce, or chicken tetrazzini. Continue this theme for cheese pairings, matching it with a fresh triple-crème Brie, a burrata, or Boursin. Or, enjoy it how Dan likes it, as an aperitif at sunset in the hot tub.

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.