

DUTTON *Goldfield*

2019

DEVIL'S GULCH VINEYARD

CHARDONNAY

MARIN COUNTY

APPELLATION

Marin County

VINEYARD

Devil's Gulch Ranch

HARVEST DATE

October 16-17, 2019

ALCOHOL

13.8 %

TITRATABLE ACIDITY

6.6 gm/Lit.

pH

3.44

WINEMAKING

Fermented in stainless steel tank and neutral oak. 33% of the wine underwent malolactic fermentation.

BARREL AGING

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

WINEMAKER

Dan Goldfield

CASES PRODUCED

122

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, and, 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 that in mind, we fermented 67% in tank, and 33% in old French Oak barrels. We allowed malolactic fermentation for that bit of complexity and stirred the lees in the barrels, while the tank was kept ML-free. The lots were blended together and bottled in July of 2019.

THE WINE

The wet start to the 2019 season gave the vines at Devil's Gulch a healthy start to the growing season, while the moderate harvest let us hang the fruit well into October, again making it among our last vineyards picked. The resulting wine is laser-focused, super fresh and bright, just what we want to showcase from this cold coastal site. Citrus radiates from start to finish, beginning with the aromas of Meyer lemon, lemon peel and a beautiful floral note of lemon blossom on the nose. More lively lemon, along with a touch of kiwi and a bit of mango creaminess from the ML and stirred lees, follow in the mouth, before ending in an energizing finish of lemon sourball. As always, we love to keep it local with this wine, pairing it with Marin French Cheese's Petite Breakfast or Nicasio Valley's Formagella, as well as petrale sole, Dungeness crab, and Tomales Bay oysters from the coastal waters.

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.