

DUTTON *Goldfield*

2020

DEVIL'S GULCH VINEYARD
GEWÜRZTRAMINER
MARIN COUNTY

APPELLATION

Marin County

VINEYARD

Devil's Gulch Vineyard

HARVEST DATE

October 8, 2020

ALCOHOL

13.8 %

TITRATABLE ACIDITY

5.2 gm/Lit.

pH

3.61

RS

Dry

WINEMAKING

100% Stainless Ferment

WINEMAKER

Dan Goldfield

CASES PRODUCED

56

SUGGESTED RETAIL PRICE

\$40

THE VINEYARD

In addition to the wonderful Pinot and Chardonnay that Mark Pasternak farms on his pioneering planting in Nicasio near the Point Reyes Peninsula in Western Marin County, he also has a tiny block of Gewürztraminer in front of his home. These few rows give us a very small amount of intense grapes to make this limited offering. As with his other vineyard blocks, he is dedicated to sustainable agricultural practices and minimal chemical use, and growing the best grapes in can in the harsh climate of the Marin coast. 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.

WINEMAKING

Our hedonistic goal in crafting this wine is to bring out the ebullient aromatics and cleansing minerality that Gewürztraminer expresses in the best sites. It has been said that aromatic varieties (like gewürtz and riesling) show site more than any other, and this offering might be an argument for that position. To this end, we ferment the wine in stainless steel at a cool 50 degrees F and bottle after in the early spring after harvest. This retains the fresh esters of fermentation and the central core of fruit. We also employ an Alsatian yeast strain that enhances the floral aromatics that are the varietal signature of this wine. Gewürztraminer is all about the vineyard fruit personality, and what a charming personality it is.

THE WINE

Our Devil's Gulch Gewürztraminer had the honor of being our last vineyard harvested in 2020. The long hang time gave us great ripeness in the grapes, and a super concentrated wine. This is apparent from the first sniff, which engulfs you in waves of spring flowers. Jasmine, gardenia, and honeysuckle vie for the forefront, with notes of grapefruit and pear peeking through the lush garden. The mouth is soft and rich, with lychee leading the flavors, supported by citrus and apple. We love the little bit of grip in the palate, which makes you stop and take notice of this easy sipping wine. The finish is invigorating and clean, ending with a fresh note of ginger and pink grapefruit. Pick up the spice in the wine with dishes like ginger shrimp stir fry, vegetable curry, and five-spice crispy duck. This is one of the most cheese board-friendly wines, and will happily coexist alongside anything from a mild goat to a bold aged gouda, along with a side of charcuterie and pâté.

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.