

DUTTON Goldfield

2020

DEVIL'S GULCH VINEYARD CHARDONNAY MARIN COUNTY

APPELLATION

Marin County

VINEYARD

Devil's Gulch Ranch

HARVEST DATE

October 7, 2020

ALCOHOL

13.8 %

TITRATABLE ACIDITY

6.5 gm/Lit.

pH

3.50

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

174

SUGGESTED RETAIL PRICE

\$55

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 2021.

THE WINE

The temperate and even 2020 growing season gave our Devil's Gulch Chardonnay the long hang-time that delivers a wine with the perfect balance of freshness and richness that we strive for from this vineyard. The nose leads with a citrus mélange of lemon/lime/grapefruit/tangerine, accented with floral notes of apple blossom and honeysuckle. Asian pear and kiwi provide a layer of rounder notes, while an oyster shell minerality gives the wine a flinty edge. In the mouth, the wine is fresh and vibrant, with just the right amount of creaminess. Silky flavors of lemon custard weave around white peach and apple compote, culminating in a sleek and polished finish with a little kiss of honey. Shellfish would make a natural companion to the wine, with dishes like clams casino, mussels with Pernod and cream, or a simple scallop handroll. Pick up the citrus and mineral notes with a fresh young goat cheese. We've also been loving it with the Nicasio Valley Reserve cheese that's made nearby.

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.