

DUTTON *Goldfield*

2019

CHILENO VALLEY VINEYARD

RIESLING

PETALUMA GAP

APPELLATION

Petaluma Gap

VINEYARD

Chileno Valley
Vineyard

HARVEST DATE

October 25, 2019

ALCOHOL

12.3 %

TITRATABLE ACIDITY

6.4 gm/Lit.

pH

3.31

RS

Dry

WINEMAKING

100% Stainless Ferment

WINEMAKER

Dan Goldfield

CASES PRODUCED

292

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

As usual, our Riesling was among our last vineyards picked, bested only by the last of our Syrah that came in a week later. Even with that late October harvest, the wine still clocks in at a low 12.3% alcohol. The nose is brisk with zesty lime, with rounder notes of Crane melon softening the edges. Sweet lemon blossom and a steely oyster shell minerality back up the fruit notes. Lime curd and pomelo lead in the mouth, carried on a supple texture that balances the energizing freshness. The white grapefruit finish is clean, leaving you with a kiss of an ocean breeze that makes any type of seafood a perfect pairing. Smoked trout, Hamachi sushi, fresh oysters, and poached shrimp would all be great dates, as would light pork or chicken recipes. It's also wonderfully versatile with cheese, with a creamy goat or Gouda being particularly nice mates.

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.