

DUTTON *Goldfield*

2018

CHILENO VALLEY VINEYARD

RIESLING

MARIN COUNTY

APPELLATION

Marin County

VINEYARD

Chileno Valley
Vineyard

HARVEST DATE

November 1-2, 2018

ALCOHOL

13.3 %

TITRATABLE ACIDITY

5.8 gm/Lit.

pH

3.32

RS

Dry

WINEMAKING

100% Stainless Ferment

WINEMAKER

Dan Goldfield

CASES PRODUCED

366

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

Cold vineyards like Chileno Valley love long temperate growing seasons like 2018, which give them an extended time to ripen in these marginal areas. Our Riesling came in a full week after our last vineyard this year, pushing us into November for harvest. The wine shows this in its textural quality, which is sensed even in the aromatics. Lemon, lime, and honeydew melon are weaved with wisteria and honeysuckle floral notes in the nose. The mouth brings a focused core of citrus wrapped with a creamy embrace, which dissolves into a bright lemon sweet tart finish. A little crushed oyster shell minerality at the end foretells of the telltale diesel notes that the best Rieslings show with age. All manner of fresh shellfish will make a great match, especially raw oysters and steamed clams, as well as a spicy ratatouille. It's equally as versatile with cheeses, from Marin French's Breakfast Brie to Cypress Grove's Lambchopper.

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.