



2016

CHILENO VALLEY VINEYARD

RIESLING

MARIN COUNTY

APPELLATION

Marin County

VINEYARD

Chileno Valley
Vineyard

HARVEST DATE

September 26, 2016

ALCOHOL

13.4 %

TITRATABLE ACIDITY

7.1 gm/Lit.

pH

3.20

RS

Dry

WINEMAKING

100% Stainless Ferment

WINEMAKERS

Dan Goldfield, Jeff Restel

CASES PRODUCED

327

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 25 year old, 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 varietals, most of which never ripened in the chilly climate. When Mark Pasternak took over the farming, everything got budded to Pinot Noir except for 4 acres that he was convinced would be perfect for the cold loving Riesling. Like most of Mark's projects, his quality instincts were as good as his economic vision was questionable. 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 has 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

The warm winter gave us early budbreak in 2016, starting our season in the beginning of March, a few weeks ahead of a typical year. The weather stayed seasonal and relatively cool over the summer, extending the ripening season to the end of September when we finally brought in our Riesling at the latter end of our harvest (Mark's Devil's Gulch Pinot took the last place honor). The long season produced an even more alluring Riesling, with perfect acid/fruit balance that gives this bone dry wine that perception of sweetness we love in our unoaked whites. The nose leads with lemon oil, apple blossom, crisp green apple and pear. Beachy scents of salinity freshness and crushed shells play supporting cast, giving the wine added complexity. The palate is invigorating and energetic with Meyer lemon, white grapefruit and tangerine, with a bit of creaminess to counterpoint the bright citrus. Sourball fruit carries through the lingering, vivacious finish. A perfect quaffer on its own, it also makes an excellent match for all shellfish and other ocean fare.

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.