



DAN GOLDFIELD

WINEMAKER

Dan Goldfield first moved to California in 1980 to work as a research chemist at UC Berkeley, but, bitten by the wine bug, he decided instead to study winemaking. In 1987 he graduated with a Masters Degree in Enology from UC Davis and followed with spells at Mondavi, Schramsberg and La Crema, a premium winery in Sonoma's Russian River Valley specializing in Burgundian-style wines from Chardonnay and Pinot Noir grapes.

His winemaking incorporates traditional techniques, with the use of small open fermenters and punching down by hand for the Pinot Noir, and barrel fermentation with lees stirring for the Chardonnay. The venture has been a great success, with the wines garnering considerable critical acclaim.

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2003

»CREDO« SONOMA COAST PINOT NOIR

VINEYARDS | WINEMAKING

Dijon clones planted on a rugged slope at an elevation of 1,000 feet near the Pacific Ocean. Small lot fermentation, cold soak, and manual punch downs up to 3 times per day. Aged for 18 months in French oak (55% new).

GRAPES

100% Pinot Noir. Picked: Sept. 3-23, 2003.

TASTING NOTES

Aroma: Intense red and black cherry with hints of sweet and spicy oak. *Taste:* Fresh, vibrant cherry and raspberry with coffee undertones and a rich, creamy texture.