



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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2006

»DYLAN«

RUSSIAN RIVER VALLEY

CHARDONNAY

TASTING NOTES

Aroma: Citrus, stone fruit with floral and sweet cream overtones. *Taste:* Fresh citrus and apple pie with bright acidity and a lush, lingering finish.

GRAPES

100% Chardonnay.

Picked: September 29–October 26, 2006.

VINEYARDS | WINEMAKING

Sandy loam soils on rolling hillsides along the Russian River. Whole cluster pressed and barrel fermented. Aged on the lees for 10 months in French oak.