



ANDERSON VALLEY

**2008 ANDERSON VALLEY PINOT NOIR  
ESTATE GROWN – CONFLUENCE VINEYARD**

Our Confluence Vineyard is located in the heart of the Anderson Valley, adjacent to the headwaters of the Navarro River. The vineyard offers a unique range of soils, from benchland to gravel strata, as well as varying exposures including hillside slopes and protected pockets. This natural diversity allows us to choose clones ideally suited to each specific vineyard block, ultimately yielding grapes possessing a variety of expressive flavors and characteristics. The opulent Pinot Noir produced from this valley floor vineyard displays voluptuous red fruit components and plush, supple tannins.

**IN THE VINEYARD**

Despite frost and fire, 2008 was another great year for growing Pinot Noir in Anderson Valley, delivering excellent yields and a beautiful array of fruit. Harvest started on September 9th at our Confluence Vineyard, moved to Gowan Creek, and concluded at our Narrows and Abel vineyards on October 23rd. The beauty of the 2008 harvest was the range of styles it produced. As our vineyards continue to mature, their identities are becoming clearer and clearer, allowing us to make both complex, layered blends, and site-specific wines embodying a focused sense of place.

**COMMENTS FROM THE WINEMAKER**

Featuring both hillside and valley floor plantings, Confluence Vineyard is one of the most diverse properties in our Estate portfolio—and the warmest. As a result, it consistently delivers a lush and layered expression of Pinot Noir. The 2008 vintage is no exception. The aromas are deep and inviting with notes of toffee, mocha, raspberry, baking spice and barrel char. The velvet-textured palate offers flavors of blackberry pie filling and dried cranberry, with overtones of suede and vanilla.

**VARIETAL CONTENT**

100% Pinot Noir

**HARVEST INFORMATION**

Appellation: Anderson Valley

Harvest Date: September 15 – October 10, 2008

Average Sugar at Harvest: 24.9° Brix

1 Vineyard Harvested

**COOPERAGE**

70% New, 30% Second French oak

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 Months

**TECHNICAL DATA**

Alcohol: 14.5%

0.60 g/100 ml titratable acidity

pH: 3.78

Bottled: March 2010

Released: March 2011