



ANDERSON VALLEY

**2012 ANDERSON VALLEY GEWÜRZTRAMINER  
ESTATE GROWN – CONFLUENCE VINEYARD**

The Goldeneye Gewürztraminer is derived from a one-acre block of our Confluence Vineyard. The Gewürztraminer is night harvested and whole cluster pressed before first light to preserve the inherent freshness of the varietal. The juice is fermented in stainless steel for up to 45 days at 45 to 50 degrees which maintains the aromatic character so important to Gewürztraminer. The Gewürztraminer is bottled shortly after completing fermentation and is best served cold as a wonderful accompaniment to a variety of foods.

**IN THE VINEYARD**

After a cold, dry winter, we did extensive pruning to delay budbreak until the optimal time. Early spring rains and warm weather produced ideal conditions from bloom through fruit set. Though we set a larger-than-normal crop, the clusters were dense and compact with abundant small berries, which is perfect for high-quality wine. Warm summer days, cool nights and clockwork fog allowed for slow, even ripening and the retention of acidity. We harvested block-by-block over an almost languid two-month period. Like the Anderson Valley itself, the resulting wines are pure and complex, balancing a natural richness with a rustic elegance.

**COMMENTS FROM THE WINEMAKER**

With its reputation as a stylistic chameleon, Gewürztraminer can be a challenging wine to make, but this wine confirms what a world-class location our Confluence Vineyard is for this alluring variety. With impeccable balance and a thirst-quenching nature, it is an elegant expression of Gewürztraminer. Classic aromas of lychee nut and Asian pear are coaxed from the glass, shy at first but becoming profuse with swirling. At times both sweet and spicy, it dances in the mouth with prominent, vibrant acidity, perfectly balanced by a kiss of residual sugar on the finish.

**Varietal Content**

100% Gewürztraminer

**Harvest Information**

Harvest Date: September 26, 2013  
Average Sugar at Harvest: 23° Brix  
1 Vineyard Harvested

**COOPERAGE**

100% stainless steel

**Production/Technical Data**

Alcohol: 13%  
0.62g/100 ml titratable acidity  
18 days fermentation at 58°F  
pH: 3.24

Bottled: February 2013  
Release Date: April 2013