

Goldeneye

ANDERSON VALLEY

2012 ANDERSON VALLEY PINOT NOIR ESTATE GROWN – CONFLUENCE VINEYARD – HILLSIDE

Our Confluence Vineyard is located in the heart of the Anderson Valley, adjacent to the headwaters of the Navarro River. In addition to marking the coming together of two creeks, our Confluence Vineyard embodies two distinct terroirs: rich-soiled benchlands and a steep hillside section. This diversity has inspired two limited-production Pinot Noirs—Confluence Hillside and Confluence Lower Bench. Confluence's hillside vines struggle in exposed wash rock soils on slopes of up to 45°. As a result, they produce small berries leading to a big, well-textured wine with dark, concentrated fruit flavors and tightly wound tannins.

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

The Dijon clones planted on the hillside sections of Confluence Vineyard receive abundant sun exposure and are the first estate blocks to ripen each vintage. Grown on our steep slopes, these clones produce a wine that is elegant, yet untamed, balancing rustic notes of Douglas fir needles, dusty rose and forest floor with robust flavors of strawberry jam. A kiss of oak reminiscent of campfire-toasted marshmallows rounds out the finish.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Date: September 14 – October 8, 2007

Average Sugar at Harvest: 25.0° Brix

1 Vineyard Harvested

COOPERAGE

100% French oak, 50% New, 50% Second Vintage

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 14.5%

0.47 g/100 ml titratable acidity

pH: 3.98

Bottled: February 2014

Released: September 2015