



ANDERSON VALLEY

**2013 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**

An extremely dry winter was followed by just enough spring rain to carry us through to a successful harvest. With very few frost days, the fruit set was excellent throughout our estate vineyards. To ensure a perfectly sized, well-balanced crop we were very active in fruit dropping. The remaining clusters were compact, with the abundant small berries that are perfect for high-quality wine. We started harvest 10 days earlier than normal, during a period of ideal temperate weather that allowed us to pick at a leisurely pace, while ensuring optimal ripeness. The resulting wines are marked by a complexity only achieved in cooler years with coursing acidity, beautiful high-toned fruit and nuanced minerality.

**COMMENTS FROM THE WINEMAKER**

As the aromas rise from the glass, this lovely wine offers a classic expression of Gewurztraminer with layers of lychee, spicy Asian pear and honeysuckle that evoke comparisons to the great wines of Alsace. On the palate, it shows impressive breadth and persistent flavor intensity before finishing off dry with just a hint of residual sweetness that is beautifully balanced by crisp, thirst-quenching acidity.

**Varietal Content**

100% Gewürztraminer

**Harvest Information**

Harvest Date: September 26, 2013  
Average Sugar at Harvest: 23.4° Brix  
1 Vineyard Harvested

**COOPERAGE**

100% stainless steel

**Production/Technical Data**

Alcohol: 13%  
Residual Sugar 1%  
0.70g/100 ml titratable acidity  
16 days fermentation at 58°F  
pH: 3.04

Bottled: February 2014  
Release Date: September 2014