

Goldeneye

ANDERSON VALLEY

2013 ANDERSON VALLEY PINOT NOIR *CONFLUENCE VINEYARD – LOWER BENCH*

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. The Lower Bench fruit is a Martini heritage clone, grown in Confluence’s fertile benchland soils. These vines ripen weeks later than our hillside grapes, producing the generous red-fruit flavors that have become the hallmark of Confluence.

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

Sourced from some of the oldest vines on any of our estate vineyards, our Confluence Lower Bench Pinot Noir is composed primarily of Pommard and Swan clone grapes that express themselves with an abundance of generous dark fruit, moist earth and wild mushroom flavors. This deep, nuanced wine also displays a rustic, savory edge that echoes the redwood forests surrounding the vineyard.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley
Harvest Date: September 18 – 20, 2013
Average Sugar at Harvest: 24.0° Brix
1 Vineyard Harvested

COOPERAGE

100% French oak, 50% new, 50% 2nd vintage
Medium toast: Allier, Vosges and Tronçais Forests
Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 14.5%
0.51 g/100 ml titratable acidity
pH: 3.77

Bottled: February 2015
Released: September 2016