



ANDERSON VALLEY

2013 ANDERSON VALLEY PINOT NOIR
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

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

Our Confluence Vineyard Pinot Noir is highlighted by soft, supple tannins and a delicious mix of red and blue fruit. On the palate, it delivers beautiful layers of Bing cherry and Asian plum that are underscored by subtle notes of anise, violet and sarsaparilla. Characterized by a wonderfully long finish, this wine has a suede-like texture, with the firmness of leather and the softness of velvet

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley
Harvest Date: September 3 – 20, 2013
Average Sugar at Harvest: 24.0° Brix
1 Vineyard Harvested

COOPERAGE

60% New, 40% Second French oak
Medium toast: Allier, Vosges and Tronçais Forests
Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 14.5%
0.55g/100 ml titratable acidity
pH: 3.77

Bottled: February 2014
Released: March 2015