



ANDERSON VALLEY

**2014 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

For the third year in a row, the Anderson Valley enjoyed an outstanding growing season in 2014. A dry winter was followed by a very wet early spring that ensured enough water for another successful vintage. The vines developed with excellent balance, providing compact clusters and small berries, which in turn led to excellent color, texture and flavors. Harvest began two weeks earlier than normal, with ideal weather conditions alternating between the 70s and 80s. With no threat of rain, we were able to pick all of our grapes exactly when we wished, resulting in complex and richly textured wines. Across the board, yields were lower than the two previous vintages, and quality was sky high.

COMMENTS FROM THE WINEMAKER

Anderson Valley has been a happy home for Gewürztraminer for decades, and after one sip of this wine you can see why. Starting with a beautifully inviting nose of lychee and rose petal, this wine explodes on the palate with vivid flavors of honeysuckle, hibiscus and Asian pear; balanced by bright acidity normally associated with citrus fruit. On the mid-palate, notes of passion fruit and wet stone lead to a very long, satisfying finish that invites you back for more. An ideal wine for sushi, white fish, or spicy fare.

Varietal Content

100% Gewürztraminer

Harvest Information

Harvest Date: September 12, 2014
Average Sugar at Harvest: 23.2° Brix
1 Vineyard Harvested

COOPERAGE

75% Stainless Steel
25% French Oak Second Vintage

Production/Technical Data

Alcohol: 13.20%
Residual Sugar 1%
0.74g/100 ml titratable acidity
20 days fermentation at 58°F
pH: 3.16

Bottled: February 2015
Release Date: April 2015