



ANDERSON VALLEY

2015 ANDERSON VALLEY GEWÜRZTRAMINER

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

At Goldeneye, we had the earliest start to harvest ever, and our earliest finish. In the Anderson Valley, early harvests are welcomed, as it can get very cold and wet by mid-October. After three vintages in a row of big crops, yields returned to near average levels, with the grapes showing phenomenal quality and purity. Because of the crop size and the early harvest, we had the luxury of picking all of our grapes at ideal physiological ripeness. As a result, the wines show all of the hallmarks of great Anderson Valley Pinot Noir, with equal parts lushness and beauty, mixed with savory notes, and a touch of wildness.

COMMENTS FROM THE WINEMAKER

The Anderson Valley is considered by many to be the ideal home for Alsatian varieties in the New World, and this complex, aromatic Gewürztraminer is a wonderful example of why. Bursting with apricot, rose petal and honeysuckle on the nose, it's a perfumed showstopper. On the palate, it explodes with layers of lychee, Asian pear, orange blossom and a wet stone minerality. Showcasing a delicate balance between taut acidity and nuanced sweetness, it concludes with an energetic and lingering finish.

Varietal Content

100% Gewürztraminer

Harvest Information

Harvest Date: September 11, 2015
Average Sugar at Harvest: 23.9° Brix
1 Vineyard Harvested

COOPERAGE

100% Stainless Steel

Production/Technical Data

Alcohol: 13.5%
Residual Sugar .75%
0.63g/100 ml titratable acidity
28 days fermentation at 55°F
pH: 3.18

Bottled: February 2016

Release Date: May 2016