

Goldeneye

ANDERSON VALLEY

2014 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

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

Located at the headwaters of the Navarro River, Confluence Vineyard is our sunniest estate property, yielding a lushly textured Pinot Noir with refined tannins and wonderful length. On the palate, flavors of pomegranate, strawberry and rhubarb are underscored by a suede-like texture, with the firmness of leather and the softness of velvet finishing with a touch of cinnamon stick.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley
Harvest Dates: August 28 – September 17, 2014
Average Sugar at Harvest: 24.5° Brix
1 Vineyards Harvested

COOPERAGE

100% French oak Burgundy-style barrels (228 liters)
57% New Oak, 43% Neutral
Medium toast: Allier, Vosges and Tronçais Forests
Barrel Aging: 16 months

TECHNICAL DATA

Alcohol: 13.9%
0.49g/100 ml titratable acidity
pH: 3.87