

Goldeneye

ANDERSON VALLEY

2015 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

At Goldeneye, we had the earliest start to harvest ever (August 13th), and our earliest finish (September 14th). 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

Graceful and complex, with soft, silky tannins, this Pinot Noir displays vibrant aromas of candied cherry and strawberry preserves. The flavors are echoed on the palate, where they mingle with oak-inspired notes of vanilla and spice. A beam of bright natural acidity adds poise and freshness, while carrying the wine to a long, elegant finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Anderson Valley

Harvest Dates: August 22 – September 13

Average Sugar at Harvest: 23.9° Brix

Cooperage

100% French oak, 228 liter Burgundy-style barrels

60% new, 40% neutral

Medium plus toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 months

Technical Data

Alcohol: 14.5%

0.50g/100 ml titratable acidity

pH: 3.86

