



## 2016 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 Vineyards**

The 2016 growing season delivered another exceptional vintage to the Anderson Valley. Early and consistent spring rains provided for an excellent fruit set, followed by ideal summer temperatures, which brought the acidity and flavor profiles of the grapes into perfect balance. This sequence led us to begin harvesting our warmer estate vineyards beginning in mid-August, while a well-timed mid-September heat spike allowed our grapes in the cooler “deep end” of the valley to develop beautiful structures and lush flavors.

### **Comments from the Winemaker**

The 2016 vintage yielded a voluptuous expression of Confluence Vineyard Pinot Noir, with alluring layers of red fruit and tantalizing acidity. Aromas of fresh-picked strawberries and raspberries rise from the glass followed by sophisticated notes of tobacco leaf, saddle leather and moist earth. The bright red berry notes are echoed on the palate, where they mingle with hints of iron minerality and seamless French oak that carry the wine to a long, supple finish.

### **Varietal Content**

100% Pinot Noir

### **Harvest Information**

Appellation: Anderson Valley

Harvest Dates: August 27 – September 18

Average Sugar at Harvest: 25.0° Brix

### **Cooperage**

100% French oak

Barrel Aging: 16 months

60% new, 20% neutral, 20% second vintage

### **Production and Technical Data**

Alcohol: 14.5%

0.471 g/100 ml titratable acidity

15 days fermentation at 80°F

pH: 3.83

