



## 2017 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**

The 2017 season began with plentiful rains that resulted in healthy vines and an excellent crop. After ideal temperate weather throughout the summer, a significant September heat spell ushered in a brisk start to harvest. A return to normal temperatures, combined with thoughtful irrigation, slowed the pace and allowed us to continue picking each site at optimal levels of ripeness. The grapes arrived at our winery in exceptional condition, resulting in complex wines that embody the rustic elegance of great Anderson Valley winemaking.

### **Comments from the Winemaker**

This beautifully aromatic Pinot Noir showcases enticing black cherry, strawberry and supple saddle leather aromas that hint at the wine's soft, elegant mouthfeel. On the palate, high-toned layers of strawberry and raspberry are supported by silky tannins, with an undercurrent of sophisticated acidity bringing polish and finesse to the red berry flavors.

### **Varietal Content**

100% Pinot Noir

### **Harvest Information**

Appellation: Anderson Valley

Harvest Dates: September 3 – 23

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%

0.539 g/100 ml titratable acidity

15 days fermentation at 75°F

pH: 3.67

