

Goldeneye

2018 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.

VINTAGE NOTES

The 2018 growing season was one of the finest Anderson Valley Pinot Noir vintages of the past decade. A dry winter and a cool, damp spring delayed budbreak and bloom by several weeks, and helped the vines to avoid any potential spring frost issues. Lovely weather throughout summer allowed for abundant hangtime and ideal ripening, leading to our first Pinot Noir pick on September 12th. The temperate weather continued into autumn, ensuring that we were able to pick every block and vineyard at the height of perfection. As a result, our 2018 wines are beautifully aromatic, with striking natural acidity, rich textures and alluring varietal flavors.

WINEMAKING NOTES

With its ripe strawberry and red plum aromas and its fetching hints of mint and wildflowers, this is a fresh and radiant expression of Pinot Noir. On the palate, juicy red berry flavors are buoyed by bright acidity, with firm tannins and hints of dusty iron, mint and black tea adding complexity to the long, lush finish.

WINEMAKING

APPELLATION	Anderson Valley		
VINEYARD	Confluence Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir	ALCOHOL	14.5%
OAK PROFILE & AGING	Aged in 60% new French oak, 40% neutral French oak (25% old wood, 15% once-filled)	pH	3.62
SOILS	Perrygulch, Boontling & Pinole loam	ACIDITY	0.53 g/100 ml
CLONES	777, 667, 115, 459, 113, Langley, 114, Pommard & Martini 13		
ROOTSTOCK	5C, 3309 & 101-14		
FERMENTATION	Cold-soaked for 3 days using natural temperatures, fermented in small open-top tanks, punched-down twice a day & pressed using basket press.		



THE DUCKHORN PORTFOLIO



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