

Goldeneye

2019 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 2019 Anderson Valley growing season produced one of the most exceptional vintages in Goldeneye's three-decade history. A dry winter and cool, wet spring delayed budbreak until the first week of April. This was followed by ideal temperate weather in late spring and summer, which ensured an excellent fruit set and veraison, as well as a long, measured growing season. After harvesting our first blocks of Pinot Noir on September 4th, the temperate weather continued into the autumn months, allowing us to pick every block at ideal phenological ripeness, with harvest concluding on October 15th. The length and quality of the growing season ensured that we had numerous beautiful lots to choose from when blending, resulting in wines with vibrant aromatics, bold textures and wonderful complexity and richness.

WINEMAKING NOTES

Pure, poised and beautifully energetic, this vibrant Pinot Noir offers sophisticated aromas of cranberry sauce, wet stone minerality and freshly cut oregano, with subtle hints of vanilla and brown sugar from aging in the finest French oak. On the palate, supple, mouthcoating tannins and bright acidity frame the generous layers of wild summer strawberry and ripe raspberry, with hints of saddle leather emerging on the long, velvety finish.

WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	Confluence Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir	ALCOHOL	14.2%
OAK PROFILE & AGING	Aged in French oak for 16 months	PH	3.61
SOILS	Pinole loam, Perrygulch loam, & Boontling loam	ACIDITY	0.52 g/100 ml
CLONES	Pommard 5, Martini, 777 & 667	ROOTSTOCK	101-14, 3309, & SO4
FERMENTATION	Used a mixture of whole cluster/destemmed fruit and native/innoculated ferments, all punched down twice daily in small 3-ton open top tanks for an average of 14 days.		



THE DUCKHORN PORTFOLIO



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