

Goldeneye

2020 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

After a very dry winter and a cold early spring, April and May brought warmer weather to Anderson Valley, along with budbreak and bloom. As the summer progressed, the temperatures grew warmer, with a significant mid-August heat spike marking the beginning of our sparkling wine harvest. While mid-August also brought wildfires to much of wine country, our distance from the smoke minimized the impact. Even so, we did extensive testing to ensure only the finest grapes were used for our 2020 wines, excluding any fruit that did not meet our standards. While 2020 produced a small crop, the wines are beautifully concentrated, with lovely tension, firm tannins, savory notes and vibrant, fresh-fruit flavors.

WINEMAKING NOTES

Pure, poised and elegant, this beautiful Pinot Noir offers aromas of fine leather, cranberry sauce and bergamot, with hints of allspice, brown sugar and fresh thyme. On the palate it is lively and inviting, with a supple mouthfeel and sophisticated flavors of black cherry, Earl Grey tea, orange zest and pomegranate gliding to a long, resonant finish.

WINEMAKING

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| APPELLATION | Anderson Valley | | |
| VINEYARDS | Confluence Vineyard | | |
| VARIETAL COMPOSITION | 100% estate Pinot Noir | | |
| OAK PROFILE & AGING | Aged in French oak for 16 months 40% new, 60% neutral | | |
| ALCOHOL | 13.5% | ROOTSTOCK | 101-14, 3309, SO4, 777, St. George, 5C |
| PH | 3.69 | CLONES | 667, 113, 115, Martini-13A, 101-14, Swan, Pommard-4 |
| ACIDITY | 0.53 g/100 ml | SOILS | Pinole, Perrygulch, and Boontling loam |
| FERMENTATION | Small lot, open-top fermentations with twice daily punch downs and/or pumpovers. | | |



THE DUCKHORN PORTFOLIO

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