

Goldeneye

2021 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 dry winter we received a bit of welcome rainfall in early March followed by a mild warm-up that helped to push the first buds. By mid-April, all three estate vineyards had reached 100% budbreak, with healthy balanced vines throughout the valley. Summer was dry and mild, with a few hot days to help promote even ripening. We harvested Chardonnay for our sparkling wines beginning in mid-August, with our first Pinot Noir at the start of September. After a late-August heatwave, harvest began in earnest until a natural cool-down slowed the pace, and our last pick was on October 6th. Another stellar vintage in Anderson Valley, the quality of the fruit was exceptional, producing incredibly concentrated, flavorful and aromatic wines.

WINEMAKING NOTES

Pure, polished and elegant, this beautiful Pinot Noir offers aromas of cherry pie, cranberry, sweet leather, pennyroyal and savory spice. On the beautifully refined palate, fine-grained tannins and subtle enlivening acidity frame the graceful red berry flavors, with hints of vanilla bean, nutmeg and buttery pie crust emerging throughout a long, tantalizing finish.

WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	Confluence Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir		
OAK PROFILE & AGING	Aged in French oak for 16 months 52% new, 48% neutral	ROOTSTOCK	5C, 101-14, 420A, Riparia Gloire
ALCOHOL	14.2%	CLONES	115, 667, 777, Pommard, Martini,
pH	3.53	SOILS	Pinole, Perrygulch, and Boontling loam
ACIDITY	0.56 g/100 ml		
FERMENTATION	Small lot open-top fermentations using a combination of cap management strategies.		

