

# Goldeneye

## 2022 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 relatively dry winter, cool spring temperatures resulted in a later-than-normal budbreak, followed by bloom in June. Summer brought delightfully temperate weather, which ensured slow, steady ripening. After picking our first sparkling wine grapes in late August, we experienced a heat event in early September that accelerated ripening. Fortunately, due to the cooler summer, the grapes were in an ideal stage of maturity to benefit from the heat. Our vineyards got a much-needed drink of water and cooldown a week later when we received 3 inches of rain, which slowed ripening and allowed us to be methodical in our picking decisions. While our grapes show the natural diversity of the vineyards they come from, overall the wines are beautifully structured with excellent concentration and impeccably balanced acids.

### WINEMAKING NOTES

A sensory journey, this estate vineyard Pinot Noir blends earthy aromas of fresh thyme and suede with the sweet essence of ripe cherries. On the palate, it delivers a delightful fusion of summer succotash and vibrant red currant, supported by smooth tannins and balanced acidity. This wine imparts elegance in every sip, showcasing a refined harmony of flavors that lingers long after each taste.



### WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	Confluence Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir	ROOTSTOCK	5C, 420A, 101-14, 3309, Riparia Gloire
OAK PROFILE & AGING	Aged in French oak for 16 months 42% new, 58% neutral	CLONES	115, 667, 777, Pommard, Martini
ALCOHOL	13.5%	SOILS	Pinole, Perrygulch, and Boontling loam
PH	3.61	FERMENTATION	Small lot open-top fermentations utilizing a combination of cap management strategies.
ACIDITY	0.57 g/100 ml		

THE DUCKHORN PORTFOLIO



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