

Goldeneye

ANDERSON VALLEY

2014 ANDERSON VALLEY PINOT NOIR CONFLUENCE VINEYARD – HILLSIDE

Our Confluence Vineyard is located in the heart of the Anderson Valley, adjacent to the headwaters of the Navarro River. In addition to marking the coming together of two creeks, our Confluence Vineyard embodies two distinct terroirs: rich-soiled benchlands and a steep hillside section. This diversity has inspired two limited-production Pinot Noirs—Confluence Hillside and Confluence Lower Bench. Confluence’s hillside vines struggle in exposed wash rock soils on slopes of up to 45°. As a result, they produce small berries leading to a big, well-textured wine with dark, concentrated fruit flavors and tightly wound tannins.

IN THE VINEYARD

An extremely dry winter was followed by just enough spring rain to carry us through to a successful harvest. With very few frost days, the fruit set was excellent throughout our estate vineyards. To ensure a perfectly sized, well-balanced crop we were very active in fruit dropping. The remaining clusters were compact, with the abundant small berries that are perfect for high-quality wine. We started harvest 10 days earlier than normal, during a period of ideal temperate weather that allowed us to pick at a leisurely pace, while ensuring optimal ripeness. The resulting wines are marked by a complexity only achieved in cooler years with coursing acidity, beautiful high-toned fruit and nuanced minerality.

COMMENTS FROM THE WINEMAKER

The hillside portion of our acclaimed Confluence Vineyard is always our first estate Pinot Noir harvested each year. Reflecting the site’s abundant sunshine and ideal growing conditions, this velvety textured wine gracefully glides across the palate, with silky tannins and excellent acidity supporting lovely floral and wild strawberry flavors.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley
Harvest Date: August 28 – September 4, 2014
Average Sugar at Harvest: 23.0 Brix
1 Vineyard Harvested

COOPERAGE

100% French oak, 50% new, 50% 2nd Vintage
Medium toast: Allier, Vosges and Tronçais Forests
Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 13.9%
0.49 g/100 ml titratable acidity
pH: 3.87

