



2016 Anderson Valley Pinot Noir *Confluence Vineyard - Hillside*

In addition to marking the coming together of two creeks, our Confluence Vineyard embodies two distinct terroirs: rich-soiled benchlands and a steep hillside. 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 and the small berries yield a big, beautifully textured wine with bright red fruit flavors and lush silky tannins that have become the hallmark of Confluence Vineyard.

In the Vineyards

The 2016 growing season delivered another exceptional vintage to the Anderson Valley. Early and consistent spring rains provided for an excellent fruit set, followed by ideal summer temperatures, which brought the acidity and flavor profiles of the grapes into perfect balance. This sequence led us to begin harvesting our warmer estate vineyards beginning in mid-August, while a well-timed mid-September heat spike allowed our grapes in the cooler “deep end” of the valley to develop beautiful structures and lush flavors.

Comments from the Winemaker

This vibrant and dynamic Pinot Noir opens up with alluring red berry aromas underscored by rustic nuances of red iron earth and saddle leather. The red fruit layers are echoed on the palate, where flavors of strawberry rhubarb and candied cherry mingle with hints of blueberry and sweet tobacco leaf. Throughout it all, fine, dusty tannins and firm acidity add poise and structure, carrying the wine to a bright, lingering finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Anderson Valley

Harvest Dates: August 27 – September 3

Average Sugar at Harvest: 24.0° Brix

Cooperage

100% French oak

Barrel Aging: 16 months

60% new, 20% neutral, 20% second vintage

Production and Technical Data

Alcohol: 13.9%

0.471 g/100 ml titratable acidity

15 days fermentation at 75°F

pH: 3.84

