

Goldeneye

2018 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.

VINTAGE NOTES

The 2018 growing season was one of the finest Anderson Valley Pinot Noir vintages of the past decade. A dry winter and a cool, damp spring delayed budbreak and bloom by several weeks, and helped the vines to avoid any potential spring frost issues. Lovely weather throughout summer allowed for abundant hangtime and ideal ripening, leading to our first Pinot Noir pick on September 12th. The temperate weather continued into autumn, ensuring that we were able to pick every block and vineyard at the height of perfection. As a result, our 2018 wines are beautifully aromatic, with striking natural acidity, rich textures and alluring varietal flavors.

WINEMAKING NOTES

The hillside vines of Confluence Vineyard have produced a luxurious Pinot Noir that combines robust red fruit with complex undercurrents of iron and earth. On the palate, generous layers of ripe wild strawberry and red plum glide across silky tannins. As it opens up, notes of black tea, leather and earthy forest floor emerge, offering a sophisticated counterpoint to the alluring red fruit flavors.

WINEMAKING

APPELLATION	Anderson Valley		
VINEYARD	Confluence Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir	ALCOHOL	14.5%
OAK PROFILE & AGING	Aged in 60% new French oak, 40% neutral French oak (25% old wood, 15% once-filled)	pH	3.60
SOILS	Perrygulch, Boontling & Pinole loam	ACIDITY	0.53 g/100 ml
CLONES	Martini, 459, 667, Mt. Eden & Swan		
ROOTSTOCK	SO4, 101-14 & 3309		
FERMENTATION	Cold-soaked for 3 days using natural temperatures, fermented in small open-top tanks, punched-down twice a day & pressed using basket press.		



THE DUCKHORN PORTFOLIO



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