

# Goldeneye

## 2019 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 2019 Anderson Valley growing season produced one of the most exceptional vintages in Goldeneye’s three-decade history. A dry winter and cool, wet spring delayed budbreak until the first week of April. This was followed by ideal temperate weather in late spring and summer, which ensured an excellent fruit set and veraison, as well as a long, measured growing season. After harvesting our first blocks of Pinot Noir on September 4th, the temperate weather continued into the autumn months, allowing us to pick every block at ideal phenological ripeness, with harvest concluding on October 15th. The length and quality of the growing season ensured that we had numerous beautiful lots to choose from when blending, resulting in wines with vibrant aromatics, bold textures and wonderful complexity and richness.

### WINEMAKING NOTES

The hillside vines of Confluence Vineyard have yielded a vibrant and alluring Pinot Noir with aromas of ripe raspberry, strawberry, cocoa, violets and fine leather. On the palate, juicy flavors of summer strawberry, tart red cherry and pomegranate are framed by supple tannins and lovely tension, all of which carry the wine to a bright, refreshing finish.

### WINEMAKING

|                      |   |           |  |
|----------------------|---|-----------|--|
| APPELLATION          | Anderson Valley   |           |  |
| VINEYARDS            | Confluence Vineyard   |           |  |
| VARIETAL COMPOSITION | 100% estate Pinot Noir  |           |  |
| OAK PROFILE & AGING  | Aged in French oak for 16 months  |           |  |
| ALCOHOL              | 13.5%   | ROOTSTOCK | 101-14, 3309, & SO4                            |
| PH                   | 3.66  | CLONES    | Swan, 959, 115, 777, & 667                     |
| ACIDITY              | 0.51 g/100 ml   | SOILS     | Pinole loam, Perrygulch loam, & Boontling loam |
| FERMENTATION         | Used a mixture of whole cluster/destemmed fruit and native/inoculated ferments, all punched down twice daily in small 3-ton open top tanks for an average of 14 days. |           |  |



### THE DUCKHORN PORTFOLIO



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