

Goldeneye

2020 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

After a very dry winter and a cold early spring, April and May brought warmer weather to Anderson Valley, along with budbreak and bloom. As the summer progressed, the temperatures grew warmer, with a significant mid-August heat spike marking the beginning of our sparkling wine harvest. While mid-August also brought wildfires to much of wine country, our distance from the smoke minimized the impact. Even so, we did extensive testing to ensure only the finest grapes were used for our 2020 wines, excluding any fruit that did not meet our standards. While 2020 produced a small crop, the wines are beautifully concentrated, with lovely tension, firm tannins, savory notes and vibrant, fresh-fruit flavors.

WINEMAKING NOTES

The hillside vines of Confluence Vineyard have produced a luxurious Pinot Noir with aromas of ripe cherry, red currant, sweet leather and hints of wet stone minerality, fresh rosemary and bergamot. On the palate it is smooth, pleasurable and elegantly mouth-filling, with bright acidity adding poise and definition to a long finish filled with alluring flavors of black cherry, blackberry and orange zest.

WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	Confluence Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir		
OAK PROFILE & AGING	Aged in French oak for 16 months 38% new, 62% neutral		
ALCOHOL	13.5%	ROOTSTOCK	101-14, St. George, 3309, SO4
PH	3.69	CLONES	777, 459, Swan, Martini-13A, Mount Eden-37
ACIDITY	0.49 g/100 ml	SOILS	Pinole, Perrygulch, and Boontling loam
FERMENTATION	Small lot, open-top fermentations with twice daily punch downs and/or pumpovers.		



THE DUCKHORN PORTFOLIO



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