

# Goldeneye

## 2021 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 dry winter we received a bit of welcome rainfall in early March followed by a mild warm-up that helped to push the first buds. By mid-April, all three estate vineyards had reached 100% budbreak, with healthy balanced vines throughout the valley. Summer was dry and mild, with a few hot days to help promote even ripening. We harvested Chardonnay for our sparkling wines beginning in mid-August, with our first Pinot Noir at the start of September. After a late-August heatwave, harvest began in earnest until a natural cool-down slowed the pace, and our last pick was on October 6th. Another stellar vintage in Anderson Valley, the quality of the fruit was exceptional, producing incredibly concentrated, flavorful and aromatic wines.

### WINEMAKING NOTES

The prized hillside vines of Confluence Vineyard have yielded a beautifully aromatic wine that greets you with vibrant aromas of raspberry, Bing cherry, anise and fresh rosemary. The palate strikes a harmonious balance between bright acidity and graceful tannins, with focused flavors of raspberry tart, cranberry and fresh herbs gliding to a long, elegant finish.

### WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	Confluence Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir		
OAK PROFILE & AGING	Aged in French oak for 16 months 33% new, 67% neutral	ROOTSTOCK	101-14
ALCOHOL	13.5%	CLONES	115, 777
PH	3.53	SOILS	Pinole, Perrygulch, and Boontling loam
ACIDITY	0.58 g/100 ml		
FERMENTATION	Small lot open-top fermentations using a combination of cap management strategies.		

