

# Goldeneye

## 2022 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 relatively dry winter, cool spring temperatures resulted in a later-than-normal budbreak, followed by bloom in June. Summer brought delightfully temperate weather, which ensured slow, steady ripening. After picking our first sparkling wine grapes in late August, we experienced a heat event in early September that accelerated ripening. Fortunately, due to the cooler summer, the grapes were in an ideal stage of maturity to benefit from the heat. Our vineyards got a much-needed drink of water and cooldown a week later when we received 3 inches of rain, which slowed ripening and allowed us to be methodical in our picking decisions. While our grapes show the natural diversity of the vineyards they come from, overall the wines are beautifully structured with excellent concentration and impeccably balanced acids.

### WINEMAKING NOTES

Offering an aromatic bouquet brimming with pomegranate, pink grapefruit and Bing cherry, this wine is also accented by notes of fennel, button mushroom and warm baking spice. On the palate, it is as dynamic as it is delightful, presenting lively acidity that enhances juicy raspberry flavors alongside velvety texture and refined tannins. It celebrates the terroir from which it is sourced through its lasting and expressive character.

### WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	Confluence Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir		
OAK PROFILE & AGING	Aged in French oak for 16 months 27% new, 73% neutral	ROOTSTOCK	101-14
ALCOHOL	13.5%	CLONES	115, 459, 777
pH	3.57	SOILS	Pinole loam, Perrygulch loam, Boontling loam
ACIDITY	0.59 g/100 ml		
FERMENTATION	Small lot open-top fermentations utilizing a combination of cap management strategies.		



### THE DUCKHORN PORTFOLIO

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