

Goldeneye

ANDERSON VALLEY

2015 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.

IN THE VINEYARD

At Goldeneye, we had the earliest start to harvest ever (August 13th), and our earliest finish (September 14th). In the Anderson Valley, early harvests are welcomed, as it can get very cold and wet by mid-October. After three vintages in a row of big crops, yields returned to near average levels, with the grapes showing phenomenal quality and purity. Because of the crop size and the early harvest, we had the luxury of picking all of our grapes at ideal physiological ripeness. As a result, the wines show all of the hallmarks of great Anderson Valley Pinot Noir, with equal parts lushness and beauty, mixed with savory notes, and a touch of wildness.

COMMENTS FROM THE WINEMAKER

Made using grapes from low-yielding hillside vines, this is a vivid and enticing wine, with lovely layers of fruit underscored by powerful minerality. On the palate, flavors of black raspberry and strawberry rhubarb are supported by graceful tannins and a streak of acidity that frames the fruit, while providing freshness and structure.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley
Harvest Dates: August 22 – August 29, 2015
Average Sugar at Harvest: 22.9° Brix
1 Vineyards Harvested

COOPERAGE

100% French oak Burgundy-style barrels (228 liters)
55% New Oak, 45% Neutral
Medium plus toast: Allier, Vosges and Tronçais Forests
Barrel Aging: 16 months

TECHNICAL DATA

Alcohol: 13.9%
0.51g/100 ml titratable acidity
pH: 3.79

