

Goldeneye

ANDERSON VALLEY

2014 ANDERSON VALLEY PINOT NOIR CONFLUENCE VINEYARD – LOWER BENCH

Our Confluence Vineyard is located in the heart of the Anderson Valley, adjacent to the headwaters of the Navarro River. In addition to marking the coming together of two creeks, our Confluence Vineyard embodies two distinct terroirs: rich-soiled benchlands and a steep hillside section. This diversity has inspired two limited-production Pinot Noirs—Confluence Hillside and Confluence Lower Bench. The Lower Bench fruit is a Martini heritage clone, grown in Confluence’s fertile benchland soils. These vines ripen weeks later than our hillside

IN THE VINEYARD

For the third year in a row, the Anderson Valley enjoyed an outstanding growing season in 2014. A dry winter was followed by a very wet early spring that ensured enough water for another successful vintage. The vines developed with excellent balance, providing compact clusters and small berries, which in turn led to excellent color, texture and flavors. Harvest began two weeks earlier than normal, with ideal weather conditions alternating between the 70s and 80s. With no threat of rain, we were able to pick all of our grapes exactly when we wished, resulting in complex and richly textured wines. Across the board, yields were lower than the two previous vintages, and quality was sky high.

COMMENTS FROM THE WINEMAKER

Sourced from some of the oldest vines on any of our estate vineyards, our Confluence Lower Bench Pinot Noir is composed primarily of Pommard, Swiss and Swan clone grapes that express themselves with a lush texture and an abundance of generous dark berry flavors. Hints of fresh-tilled earth, saddle leather and wild mushrooms add nuance and complexity to a long, complex finish.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley
Harvest Date: September 9 – 17, 2014
Average Sugar at Harvest: 24.5° Brix
1 Vineyard Harvested

COOPERAGE

100% French oak, 50% new, 50% 2nd vintage
Medium toast: Allier, Vosges and Tronçais Forests
Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 14.5%
0.51 g/100 ml titratable acidity
pH: 3.88

