

2015 Anderson Valley Pinot Noir Confluence Vineyard – Lower Bench

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 Lower Bench and Confluence Hillside. The Lower Bench vines are grown in Confluence's fertile benchland soils, and ripen weeks later than our hillside grapes producing generous dark fruit flavors and earthy tannins.



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

Grown in the deep, fertile soils of the lower bench of Confluence Vineyard, this is a beautifully terroir-driven wine, with layers of dark cherry and ripe raspberry. On the palate, it is rich and generous with hints of minerality, moist earth and saddle leather adding nuance and depth to the voluptuous fruit flavors. The finish is long and lush, with silky tannins and a just a hint of sweet oak.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Anderson Valley Harvest Dates: September 1 – 13 Average Sugar at Harvest: 24.0° Brix

Cooperage

100% French oak, 228 liter Burgundy-style barrels 60% new, 40% neutral Medium plus toast: Allier, Vosges and Tronçais Forests Barrel Aging: 16 months

Production and Technical Data

Alcohol: 14.5% 0.52g/100 ml titratable acidity 13 days fermentation at 86°F pH: 3.85