



2016 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 Vineyards

The 2016 growing season delivered another exceptional vintage to the Anderson Valley. Early and consistent spring rains provided for an excellent fruit set, followed by ideal summer temperatures, which brought the acidity and flavor profiles of the grapes into perfect balance. This sequence led us to begin harvesting our warmer estate vineyards beginning in mid-August, while a well-timed mid-September heat spike allowed our grapes in the cooler “deep end” of the valley to develop beautiful structures and lush flavors.

Comments from the Winemaker

This lush and juicy wine offers head-turning aromas of boysenberry and blueberry, as well as notes of homemade strawberry preserves and saddle leather. On the rich, luxurious palate, dusty tannins and a streak of firm acidity add length and definition to the dark berry flavor, with subtle hints of licorice and mint providing a sophisticated undercurrent.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Anderson Valley

Harvest Dates: September 6 – September 18

Average Sugar at Harvest: 25.0° Brix

Cooperage

100% French oak

Barrel Aging: 16 months

60% new, 20% neutral, 20% second vintage

Production and Technical Data

Alcohol: 14.5%

0.472 g/100 ml titratable acidity

25 days fermentation at 75°F

pH: 3.78

