

Goldeneye

2018 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.

VINTAGE NOTES

The 2018 growing season was one of the finest Anderson Valley Pinot Noir vintages of the past decade. A dry winter and a cool, damp spring delayed budbreak and bloom by several weeks, and helped the vines to avoid any potential spring frost issues. Lovely weather throughout summer allowed for abundant hangtime and ideal ripening, leading to our first Pinot Noir pick on September 12th. The temperate weather continued into autumn, ensuring that we were able to pick every block and vineyard at the height of perfection. As a result, our 2018 wines are beautifully aromatic, with striking natural acidity, rich textures and alluring varietal flavors.

WINEMAKING NOTES

Grown in the deep, fertile soils of Confluence Vineyard’s lower bench, this is a beautifully textural and terroir-driven wine, with enticing aromas of plum, strawberry, iron-rich earth and tea leaves. On the palate it offers lush, flowing layers of bright red berries, as well as a savory notes of dried herbs and leather that add nuance and intrigue to a bright and buoyant finish.

WINEMAKING

APPELLATION	Anderson Valley		
VINEYARD	Confluence Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir	ALCOHOL	14.5%
OAK PROFILE & AGING	Aged in 60% new French oak, 40% neutral French oak (25% old wood, 15% once-filled)	pH	3.60
SOILS	Perrygulch, Boontling & Pinole loam	ACIDITY	0.53g/100ml
CLONES	Martini 13, Pommard, 777, 115, 667 & 2A		
ROOTSTOCK	SO4, 101-14 & 3309		
FERMENTATION	Cold-soaked for 3 days using natural temperatures, fermented in small open-top tanks, punched-down twice a day & pressed using basket press.		



THE DUCKHORN PORTFOLIO



GoldeneyeWinery.com | 9200 CA-128 Philo, CA 95466 | (707) 895-3202