

Goldeneye

2020 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

After a very dry winter and a cold early spring, April and May brought warmer weather to Anderson Valley, along with budbreak and bloom. As the summer progressed, the temperatures grew warmer, with a significant mid-August heat spike marking the beginning of our sparkling wine harvest. While mid-August also brought wildfires to much of wine country, our distance from the smoke minimized the impact. Even so, we did extensive testing to ensure only the finest grapes were used for our 2020 wines, excluding any fruit that did not meet our standards. While 2020 produced a small crop, the wines are beautifully concentrated, with lovely tension, firm tannins, savory notes and vibrant, fresh-fruit flavors.

WINEMAKING NOTES

Grown in the deep, fertile soils of Confluence Vineyard’s lower bench, this is a beautifully terroir-driven wine with enticing aromas of black currant, ripe cherry and leather, as well as hints of molasses and clove. On the palate, supple mouthcoating tannins and lively acidity frame flavors of black cherry, cranberry and oolong tea with a note of sea spray salinity adding nuance to the long, lush finish.

WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	Confluence Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir		
OAK PROFILE & AGING	Aged in French oak for 16 months 50% new, 50% neutral		
ALCOHOL	13.5%	SOILS	Pinole, Perrygulch, and Boontling loam
pH	3.62	CLONES	Langley, 113, 114, Martini-13, Pommard-4
ACIDITY	0.54 g/100 ml	ROOTSTOCK	3309, 5C
FERMENTATION	Small lot, open-top fermentations with twice daily punch downs and/or pumpovers.		



THE DUCKHORN PORTFOLIO



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