

Goldeneye

2022 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 relatively dry winter, cool spring temperatures resulted in a later-than-normal budbreak, followed by bloom in June. Summer brought delightfully temperate weather, which ensured slow, steady ripening. After picking our first sparkling wine grapes in late August, we experienced a heat event in early September that accelerated ripening. Fortunately, due to the cooler summer, the grapes were in an ideal stage of maturity to benefit from the heat. Our vineyards got a much-needed drink of water and cooldown a week later when we received 3 inches of rain, which slowed ripening and allowed us to be methodical in our picking decisions. While our grapes show the natural diversity of the vineyards they come from, overall the wines are beautifully structured with excellent concentration and impeccably balanced acids.

WINEMAKING NOTES

Sourced from a particularly compelling section of our estate Confluence Vineyard, this Pinot Noir begins with a bouquet of fresh sage, oregano and tobacco leaf intertwined with the allure of red stone fruit. On the palate, flavors of ripe red plum, rooibos tea and tangy pomegranate unfold, complemented by a touch of blood orange. It is defined by its well-structured profile and firm tannins, creating a nuanced complexity that endures through its long, satisfying finish.



WINEMAKING

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| APPELLATION | Anderson Valley | | |
| VINEYARDS | Confluence Vineyard | | |
| VARIETAL COMPOSITION | 100% estate Pinot Noir | | |
| OAK PROFILE & AGING | Aged in French oak for 16 months 36% new, 64% neutral | SOILS | Pinole, Perrygulch, and Boontling loam |
| ALCOHOL | 13.5% | CLONES | 115, 667, 777, Pommard |
| pH | 3.57 | ROOTSTOCK | 5C, 420A, 3309, 101-14, Riparia Gloire |
| ACIDITY | 0.60 g/100 ml | | |
| FERMENTATION | Small lot open-top fermentations utilizing a combination of cap management strategies. | | |

THE DUCKHORN PORTFOLIO



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