

Goldeneye

ANDERSON VALLEY

2016 Anderson Valley Gewürztraminer *Confluence Vineyard*

The Goldeneye Gewürztraminer is derived from a one-acre block of our Confluence Vineyard. The Gewürztraminer is night harvested and whole cluster pressed before first light to preserve the inherent freshness of the varietal. The juice is fermented in stainless steel for up to 45 days at 45 to 50 degrees which maintains the aromatic character so important to Gewürztraminer. The Gewürztraminer is bottled shortly after completing fermentation and is best served cold as a wonderful accompaniment to a variety of foods.



In the Vineyard

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

The Anderson Valley is considered by many to be the ideal home for Alsatian varieties in the New World, and this complex Gewürztraminer is a wonderful example of why. From its gorgeous layers of pear, honeydew and honeysuckle to its rich minerality and bright acidity, this is an impeccably balanced wine with impressive length and a beautiful, aromatically driven finish.

Varietal Content

100% Gewürztraminer

Harvest Information

Appellation: Anderson Valley

Harvest Date: September 13

Average Sugar at Harvest: 22.8° Brix

Winemaking & Technical Data

100% stainless steel fermentation

Alcohol: 13.5%

0.69g/100 ml titratable acidity

pH: 3.10