



2018 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 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.

Comments from the Winemaker

This beautifully aromatic wine displays vivid layers of zesty citrus, peach and nectarine, as well as floral hints of rose petal and honeysuckle. On the palate, a beam of vibrant acidity adds lovely poise and purity to the stone fruit and lemon rind flavors, while drawing the wine to a crisp, refined finish.

Varietal Content

100% Gewürztraminer

Harvest Information

Appellation: Anderson Valley

Harvest Date: October 5

Average Sugar at Harvest: 21.5° Brix

Winemaking

100% stainless steel

Aging: 5 months

Production and Technical Data

Alcohol: 13.5%

0.681 g/100 ml titratable acidity

20 days fermentation at 54°F

pH: 2.88

