

Goldeneye

2019 ANDERSON VALLEY GEWÜRZTRAMINER CONFLUENCE VINEYARD - RANDOLPH BLOCK

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 Fahrenheit 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.

VINTAGE NOTES

2019 began with a wet winter and early spring that led to a later-than-average bud break, and a fruit set featuring small clusters with beautifully concentrated berries. Dry conditions and moderate temperatures throughout late spring and summer were followed by a warm August that allowed us to achieve excellent ripeness. Our Pinot Noir harvest began in mid-September and was finished by mid-October, with the wines showing deep, rich colors, lovely aromatics and generous fruit.

WINEMAKING NOTES

Both elegant and inviting, this wine displays lovely aromas of wildflowers, citrus peel and juicy peach, with a pleasant undercurrent of zesty minerality. On the palate, good weight and a supple texture marries seamlessly with this wine's bright, natural acidity, providing a subtle framework for the generous Key lime pie and tropical flavors.

WINEMAKING

APPELLATION	Anderson Valley
VINEYARD	Confluence Vineyard
VARIETAL COMPOSITION	100% Estate Gewürztraminer
ALCOHOL	11.5%
pH	3.15
ACIDITY	0.60 g/ 100 ml



DUCKHORN PORTFOLIO



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