

# Goldeneye

## 2020 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

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

The aromas jump out of the glass with vibrant layers of honeysuckle, pink grapefruit, orange blossom and lychee, along with perfumed hints of rose and wild thyme. On the palate, the mouthfeel is round and generous, with a beam of sleek underlying acidity adding verve and tension to the citrus and floral flavors as they glide to a long, resonant finish.

### WINEMAKING

APPELLATION	Anderson Valley
VINEYARD	Confluence Vineyard
VARIETAL COMPOSITION	100% Estate Gewürztraminer
OAK PROFILE & AGING	Aged in neutral oak barrels for 4 months; Fermented in neutral oak barrels, Fermentation arrested at 4 g/L Aged sur lie for 4 months and stirred every other week
ALCOHOL	12.5
PH	3.10
ACIDITY	0.68 g/100ml



THE DUCKHORN PORTFOLIO



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