

Goldeneye

2021 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 then fermented in neutral French oak barrels that are stored in a cool, temperature controlled environment. Cool fermentations promote fruit retention and the beautiful aromatic character that is unique 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 dry winter we received a bit of welcome rainfall in early March followed by a mild warm-up that helped to push the first buds. By mid-April, all three estate vineyards had reached 100% budbreak, with healthy balanced vines throughout the valley. Summer was dry and mild, with a few hot days to help promote even ripening. We harvested Chardonnay for our sparkling wines beginning in mid-August, with our first Pinot Noir at the start of September. After a late-August heatwave, harvest began in earnest until a natural cool-down slowed the pace, and our last pick was on October 6th. Another stellar vintage in Anderson Valley, the quality of the fruit was exceptional, producing incredibly concentrated, flavorful and aromatic wines.

WINEMAKING NOTES

✘his beautifully aromatic wine offers enticing layers of honeysuckle, candied lemon slices, apricot jelly and fresh ginger. On the palate it is bright and refreshing with vibrant acidity and polished minerality adding depth and nuance to the alluring flavors of pear, honeydew and Satsuma orange.

WINEMAKING

APPELLATION	Anderson Valley
VINEYARD	Confluence Vineyard
VARIETAL COMPOSITION	100% estate Gewürztraminer
OAK PROFILE & AGING	Fermented and aged sur lie for 4 months in neutral French oak barrels.
ALCOHOL	12.5
pH	3.08
ACIDITY	0.60 g/100ml
ADDITIONAL INFORMATION	Battonage was performed until desired mouthfeel was reached. Fermentation arrested at 5.0 g/L residual sugar for optimal balance and body.



THE DUCKHORN PORTFOLIO



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