

Goldeneye

2022 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 relatively dry winter, cool spring temperatures resulted in a later-than-normal budbreak, followed by bloom in June. Summer brought delightfully temperate weather, which ensured slow, steady ripening. After picking our first sparkling wine grapes in late August, we experienced a heat event in early September that accelerated ripening. Fortunately, due to the cooler summer, the grapes were in an ideal stage of maturity to benefit from the heat. Our vineyards got a much-needed drink of water and cooldown a week later when we received 3 inches of rain, which slowed ripening and allowed us to be methodical in our picking decisions. While our grapes show the natural diversity of the vineyards they come from, overall the wines are beautifully structured with excellent concentration and impeccably balanced acids.

WINEMAKING NOTES

This beautifully vibrant and aromatic wine leaps from the glass with enticing fragrances of lychee, white roses, Key lime and candied ginger. On the palate it is lush, elegant and full-bodied with pure, focused flavors of tangerine, crisp pear, pineapple, sea salt and apricot jelly framed by impeccably balanced acidity.

WINEMAKING

APPELLATION	Anderson Valley
VINEYARD	Confluence Vineyard
VARIETAL COMPOSITION	100% estate Gewürztraminer
OAK PROFILE & AGING	Fermented and aged sur lie for 3 months in 100% neutral French oak barrels.
ALCOHOL	12.5
PH	3.11
ACIDITY	0.57 g/100ml
RESIDUAL SUGAR	4.2 g/L
ADDITIONAL INFORMATION	Battonage was performed until desired mouth feel was reached. Fermentation was arrested at 4.5 g/L residual sugar for optimal balance and body.



THE DUCKHORN PORTFOLIO



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