

Goldeneye

2023 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 ample winter rains replenished the soils, a cold spring delayed budbreak and set the stage for a long, slow growing season. With cooler temperatures into the summer months, full veraison was delayed until early August. We began harvesting our sparkling grapes on September 8th, with our still wine picks commencing on September 27th and concluding on October 30th. Though one of the coolest vintages in memory, even at lower sugar levels, our 2023 grapes showed exceptional color and concentration. As a result, 2023 looks to be one of the finest Anderson Valley vintages ever, offering wines with beautiful structure, refined tannins and a distinctive elegance.

WINEMAKING NOTES

This Anderson Valley Gewürztraminer bursts with crisp Asian pear and delicate hints of white florals. The balanced acidity and medium body create a refreshing experience, complemented by hints of apricot jelly and subtle minerality, leading to a finish that invites you to savor its bright, welcoming charm.

WINEMAKING

APPELLATION	Anderson Valley
VINEYARD	Confluence Vineyard
VARIETAL COMPOSITION	100% estate Gewürztraminer
OAK PROFILE & AGING	Fermented and aged sur lie for 3 months in neutral French oak barrels.
ALCOHOL	12.5
pH	3.04
ACIDITY	0.69 g/100ml
RESIDUAL SUGAR	1.7 g/L
ADDITIONAL INFORMATION	Battonage was performed until desired mouth feel was reached. Fermentation was arrested at 1.7 g/L residual sugar for optimal balance and body.



THE DUCKHORN PORTFOLIO



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