



# 2024 Anderson Valley Gewürztraminer *Confluence Vineyard - Randolph Block*

The Goldeneye Gewürztraminer comes from a one-acre block of our Confluence Vineyard, night-harvested and whole cluster pressed before first light to preserve its inherent freshness. Fermented in stainless steel for up to 45 days at 45–50°F, it retains the vibrant aromatics essential to Gewürztraminer. Bottled shortly after fermentation, it is best served cold and pairs beautifully with a variety of foods.

## Vintage Notes

The 2024 growing season in Anderson Valley began with a rainy winter that replenished soils, filled reservoirs and supported healthy cover crops. Mild winter temperatures led to budbreak on March 24th, followed by a cool spring that promoted balanced canopy growth. Summer brought warm days, mild winds and minimal rain, ensuring a successful bloom and fruit set. By August 19th, our earlier ripening Southeastern sites were through veraison, leading to the start of harvest on August 28th for Vin Gris and September 4th for still Pinot Noir. Moderate September temperatures provided ideal ripening conditions, while an early October heatwave accelerated ripening in higher-elevation sites, with our final Deep-end pick on October 10th. The resultant wines are vibrant and juicy, with remarkable complexity and nuance, a true reflection of Anderson Valley's terroir.

## Winemaking Notes

This aromatic Gewürztraminer opens with an expressive bouquet of lychee, jasmine, crystallized ginger, and Meyer lemon custard. On the palate, it is medium-bodied and elegantly polished, with vibrant yet balanced acidity. Fresh flavors of crisp Asian pear, delicate honeysuckle, and star fruit glide across a subtle backbone of minerality, leading to a bright, graceful finish that lingers with charm.

**Appellation** • Anderson Valley

**Vineyard** • Confluence Vineyard

**Varietal Composition** • 100% Gewürztraminer,  
100% estate fruit

**Alcohol** • 12.5%

**PH** • 3.04

**Acidity** • 0.69 g/100 mL

**Oak Profile & Aging** • Fermented and aged  
sur lie for 3 months in neutral French oak  
barrels.

**Residual Sugar** • 1.70 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.

**Rootstock** • SO4

**Clones** • Ruddick

