



2023 Anderson Valley Pinot Noir *Confluence Vineyard - Hillside*

In addition to marking the coming together of two creeks, our Confluence Vineyard embodies two distinct terroirs: rich-soiled benchlands and a steep hillside. This diversity has inspired two limited-production Pinot Noirs – Confluence Hillside and Confluence Lower Bench. Confluence’s hillside vines struggle in exposed wash-rock soils and the small berries yield a big, beautifully textured wine with bright red fruit flavors and lush silky tannins that have become the hallmark of Confluence Vineyard.

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 fragrant Pinot Noir opens with aromas of juniper, Bing cherry, fresh thyme, and a hint of new leather. The palate unfolds with poise, where bright acidity lifts notes of juicy pomegranate and savory herbs. A supple, medium-bodied frame and finely knit tannins lend a graceful texture, allowing the wine’s purity and nuance to shine. It’s a refined bottling that speaks to its site with clarity and confidence.

Appellation • Anderson Valley

Vineyard • Confluence Vineyard

Varietal Composition • 100% estate Pinot Noir

Selection • We conduct monthly assessments of our 100+ different lots and rate each to begin formulating our ideal blend.

Alcohol • 13.5%

PH • 3.54

Acidity • 0.59 g/100 mL

Oak Profile & Aging • Aged 16 months in 100% French oak, 22% new, 43% 1-Fill, 35% Neutral

Soils • Pinole loam, Perrygulch loam, Boontling loam

Fermentation • Small lot open-top fermentations utilizing a combination of cap management strategies.

Clones • 101-14, 3309

Rootstock • 777, 667, Martini

