



2023 Anderson Valley Pinot Noir *Confluence Vineyard - Lower Bench*

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 Lower Bench and Confluence Hillside. The Lower Bench vines are grown in Confluence’s fertile benchland soils, and ripen weeks later than our hillside grapes producing generous dark fruit flavors and earthy tannins.

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

Grown in the deep, fertile soils of Confluence Vineyard’s lower bench, this Pinot Noir offers lifted aromas of fresh rosemary, pink peppercorn, suede, and a subtle earthy note of geosmin. On the palate, a full mouthfeel and refined tannins support flavors of juicy raspberry, breakfast tea, and a hint of cinnamon graham cracker. The wine finishes with structure, length, and a clear sense of place.

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 • 14.2%

PH • 3.54

Acidity • 0.60 g/100 mL

Oak Profile & Aging • Aged 16 months in 100% French oak, 36% new, 18% 1-Fill, 45% neutral

Soils • Variety of Loamy soils

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

Clones • 2A, 113, 115, 667, Martini

Rootstock • 3309, 5C, 420A, 101-14

