

Goldeneye

ANDERSON VALLEY

2014 BRUT ROSÉ SPARKLING WINE

Anderson Valley has earned acclaim for the complexity and distinctiveness of its sparkling wines. Made from our very best blocks of Pinot Noir and Chardonnay, our vibrant and alluring Goldeneye Brut Rosé captures the rich diversity of our estate program, offering vivid layers of blood orange, honeydew and hazelnut flavors.

IN THE VINEYARD

For the third year in a row, the Anderson Valley enjoyed an outstanding growing season in 2014. A dry winter was followed by a very wet early spring that ensured enough water for another successful vintage. The vines developed with excellent balance, providing compact clusters and small berries, which in turn led to excellent color, texture and flavors. Harvest began two weeks earlier than normal, with ideal weather conditions alternating between the 70s and 80s. With no threat of rain, we were able to pick all of our grapes exactly when we wished, resulting in complex and richly textured wines. Across the board, yields were lower than the two previous vintages, and quality was sky high.

COMMENTS FROM THE WINEMAKER

Over the past several decades, the Anderson Valley has emerged as California's preeminent sparkling wine region. With a dramatic coastal climate offering clockwork morning fog, sun-filled days and cold nights, the grapes are able to retain the ideal acidity necessary for a great sparkling wine. This wine offers beautiful flavors of stone fruit, marmalade and orange zest, with a striking lime pith and mineral finish that lingers gracefully on the palate.

VARIETAL CONTENT

78% Pinot Noir, 22% Chardonnay

HARVEST INFORMATION

Harvest Dates: August 18 – August 25, 2014
Average Sugar at Harvest: 20.6° Brix
2 Vineyards Harvested

COOPERAGE

90% neutral French oak, 10% stainless steel
8 months in barrel
24 months en tirage

TECHNICAL DATA

Alcohol: 12.0%
Residual Sugar is 1.1 gm/100mL
0.76g/100 ml titratable acidity
pH: 3.10

