

Goldeneye

ANDERSON VALLEY

2015 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

At Goldeneye, we had the earliest start to harvest ever (August 13th), and our earliest finish (September 14th). In the Anderson Valley, early harvests are welcomed, as it can get very cold and wet by mid-October. After three vintages in a row of big crops, yields returned to near average levels, with the grapes showing phenomenal quality and purity. Because of the crop size and the early harvest, we had the luxury of picking all of our grapes at ideal physiological ripeness. As a result, the wines show all of the hallmarks of great Anderson Valley Pinot Noir, with equal parts lushness and beauty, mixed with savory notes, and a touch of wildness.

COMMENTS FROM THE WINEMAKER

Crafted from Pinot Noir and Chardonnay, this is a classic expression of Anderson Valley sparkling wine, with lovely balance, perfumed aromas, vibrant fruit and zesty acidity. On the palate, elegant flavors of citrus and stone fruits mingle with notes of fresh-baked biscuits. The finish lingers gracefully, offering hints of wildflowers and subtle minerality.

VARIETAL CONTENT

72% Pinot Noir, 28% Chardonnay

HARVEST INFORMATION

Harvest Dates: August 15 – August 24, 2015
Average Sugar at Harvest: 18.4° Brix
3 Vineyards Harvested

COOPERAGE

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

TECHNICAL DATA

Alcohol: 13.4%
Residual Sugar is .75 gm/100mL
0.74g/100 ml titratable acidity
pH: 3.11

