

# Goldeneye

ANDERSON VALLEY

## 2007 ANDERSON VALLEY PINOT NOIR

Goldeneye began making premium quality, cool-climate Pinot Noir from our estate winery in the Anderson Valley in 1997. Blending grapes from five estate vineyards, we are dedicated to crafting wines of refinement and elegance from a rich palette of terroir-inspired fruit. Reflecting the Mendocino Coast's unique marine influences, sites and soils, these grapes create sublime and sophisticated Pinot Noir. To further enhance natural depth and complexity, winemaker Zach Rasmuson selects only a small percentage of the finest fruit for each vintage before applying small-lot, artisanal winemaking techniques.

### IN THE VINEYARD

In 2007, a dry winter led to even growth and manageable canopies. The summer was cool, and lacked any major heat spells until just before Labor Day when we began the first of four "mini-harvests." These mini-harvests allowed us to pick at ideal ripeness over a seven-week period. Although the crop was lighter than expected, the quality was excellent. While each mini-harvest offered fruit with its own personality, there is a lovely consistency to the dark, well-extracted and structured nature of the wines.

### COMMENTS FROM THE WINEMAKER

A product of the exceptional 2007 growing season, this medium-weight Pinot Noir reflects the depth and diversity of great Anderson Valley winegrowing, combining excellent structure and acidity, with layered fruit and firm tannins. Sophisticated aromas of star anise, morel mushrooms and toasty oak segue to enticing ripe berry and bittersweet chocolate notes, underscored by hints of black licorice and truffle. A marriage of strength and harmony, this Pinot Noir should age very well.

### VARIETAL CONTENT

100% Pinot Noir

### HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Dates: September 9 – October 25, 2007

Average Sugar at Harvest: 25.0° Brix

10 Vineyards Harvested

### COOPERAGE

100% French oak Burgundy-style barrels (228 liters)

80% New Oak, 20% Second Vintage

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 months

### TECHNICAL DATA

Alcohol: 14.5%

0.48 g/100 ml titratable acidity

pH: 3.72

Bottled: March 2009

Released: March 2010