

Goldeneye

ANDERSON VALLEY

2008 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 four 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

Despite frost and fire, 2008 was another great year for growing Pinot Noir in Anderson Valley, delivering excellent yields and a beautiful array of fruit. Harvest started on September 9th at our Confluence Vineyard, moved to Gowan Creek, and concluded at our Narrows and Abel vineyards on October 23rd. The beauty of the 2008 harvest was the range of styles it produced. As our vineyards continue to mature, their identities are becoming clearer and clearer, allowing us to make both complex, layered blends, and site-specific wines embodying a focused sense of place.

COMMENTS FROM THE WINEMAKER

With excellent weight, a succulent texture and beautifully balanced acidity, this Pinot Noir reflects the depth and diversity of great Anderson Valley winegrowing. The nose offers a sophisticated medley of aromas, including cranberry, anise, chocolate-covered cherry, toasty oak, truffles and wildflowers. On the palate, it is ripe, round and complete, with layered fruit flavors and barrel char notes that echo the complex aromatics.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Dates: September 12 – October 25, 2008

Average Sugar at Harvest: 24.9° Brix

3 Vineyards Harvested – Gowan Creek, Confluence and The Narrows

COOPERAGE

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

70% New Oak, 30% Second Vintage

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 months

TECHNICAL DATA

Alcohol: 14.5%

0.51 g/100 ml titratable acidity

pH: 3.71

Bottled: March 2010

Released: March 2011