

# Goldeneye

**ANDERSON VALLEY**

## **2009 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**

The 2009 harvest began at a measured pace in our Confluence and Gowan Creek vineyards, before the arrival of a ten-day heat wave. This heat wave was beneficial for two main reasons. Not only did it push the fruit in the warmer end of our valley to perfect ripeness, it allowed the vineyards in the colder "deep end" to catch up from a cool growing season. Just as important, the heat was followed by an extended cool-down, which essentially "held" the fruit in perfect balance as we picked block by block to garner the best wines.

### **COMMENTS FROM THE WINEMAKER**

Terroir-inspired aromas of pennyroyal and sassafras shine through on the nose, alongside notes of plum, hard cherry candy, clove, nutmeg and earth. The entry is round and silky, offering a broad spectrum of berry flavors, ranging from dark red fruit to blueberries and blackberries, all supported by posh oak and undertones of tobacco, leather and earth. An excellent tannin structure adds to the appealing texture of this wine and leads to a finish supported by refreshing acidity.

### **VARIETAL CONTENT**

100% Pinot Noir

### **HARVEST INFORMATION**

Appellation: Anderson Valley

Harvest Dates: September 10 – October 22, 2009

Average Sugar at Harvest: 25.0° Brix

7 Vineyards Harvested

### **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%

0.47 g/100 ml titratable acidity

pH: 3.75

Bottled: January 2011

Released: March 2012