

Goldeneye

ANDERSON VALLEY

2010 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 Michael Fay selects only a small percentage of the finest fruit for each vintage before applying small-lot, artisanal winemaking techniques.

IN THE VINEYARD

The season began with a wet winter and spring. Despite rain and cool temperatures we had a window of good weather during bloom, and saw little-or-no shatter. Overall, we set a normal crop load of approximately 2.0-2.5 tons per acre. We chose not to do any substantial leaf stripping. As a result, we saw almost no sun damage during a heat event in late August. This ideal hot weather allowed the vines to focus on ripening. Harvest began on September 14, and we picked our Estate vineyards block by block over five weeks. While the Brix were a little lower than normal, we always pick in a spectrum of Brix for added complexity, and all our fruit was in the preferred range. Overall, the 2010 vintage produced great color, fantastic aromatics and balanced acids, all with the fleshy structure and texture that are hallmarks of great Anderson Valley Pinot Noir.

COMMENTS FROM THE WINEMAKER

The 2010 vintage of our flagship wine begins with inviting aromas of raspberry puree and fresh oatmeal cookies. The entry offers an intriguing hint of smoke and peppercorns that carry through to a mid-palate filled with silky tannins and cherry and raspberry flavors. On the finish, oak-inspired overtones of coffee and baking spice mingle with leather and fruit bringing this wine to a long, satisfying conclusion.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Dates: September 14 – October 21, 2010

Average Sugar at Harvest: 25.0° Brix

7 Vineyards Harvested

COOPERAGE

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

65% New Oak, 35% Second Vintage

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 months

TECHNICAL DATA

Alcohol: 14.5%

0.53 g/100 ml titratable acidity

pH: 3.79

Bottled: January 2012

Released: November 2012