

**2010 Goldeneye
Vin Gris of Pinot Noir**

The Goldeneye Vin Gris is crafted from juice drawn from harvested Pinot Noir grapes that is left on the skins for approximately 22 hours, just long enough to provide richness and a hint of color to the wine. The juice extracted for the Vin Gris is immediately cold-fermented to preserve the delicate aromatics and flavors that are essential to a light- to medium-bodied rosé wine. Aged briefly in stainless steel tanks to further preserve its natural qualities, this wine is best served cold and is a wonderful accompaniment to a variety of foods.

COMMENTS FROM THE WINEMAKER

This wine is lush and light, balancing vibrant berry elements, with citrus notes and bright acidity. The aromas are filled with layers of fresh fruit and floral notes, with abundant raspberry, ripe melon, strawberry, rose petal and hints of cranberry. The aromatics are echoed on the palate, along with additional flavors of citrus and red plum, all supported by crisp acidity.

Varietal Content

100% Pinot Noir

Harvest Information

Harvest Dates: September 14 – October 26, 2010

Average Sugar at Harvest: 23.5° Brix

4 Vineyards Harvested

Production/Technical Data

Alcohol: 14.1%

0.57 g/100 ml titratable acidity

pH: 3.47

Bottled: January 2011

Release Date: May 2011

Goldeneye, 9200 Highway 128, Philo, CA 95466
(707) 895-3202 www.goldeneyewinery.com

DUCKHORN WINE COMPANY