

**2011 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.

IN THE VINEYARD

The 2011 growing season was the coldest in the 15-year history of Goldeneye. In the vineyard, we benefited from our experience as cool-climate winegrowers, and the exacting control we are able to apply to our Estate vineyards. We adjusted practices to compensate for the weather, with extra leaf pulling and vineyard-floor cultivation. We also did extensive fruit drops in multiple passes to encourage complete ripening, with overall yields of approximately 2 tons per acre. The long, temperate season allowed for extended hang time, and the majority of our grapes were harvested before the rains. The resulting wines are bright and elegant with slightly lower alcohols, lovely aromatics, natural acidity and pure fruit flavors.

COMMENTS FROM THE WINEMAKER

From its perfect light-salmon color to its alluring aromas of grapefruit, papaya, strawberry, watermelon Jolly Ranchers and rose petals, this is a layered and lively Vin Gris. The palate is crisp and complex with a remarkable amount of depth. Abundant red berry flavors mingle with bright citrus elements, all supported by refreshing acidity and a hint of crème brûlée-like richness.

Varietal Content

100% Pinot Noir

Harvest Information

Harvest Dates: September 23 – October 26, 2011

Average Sugar at Harvest: 23.5° Brix

4 Vineyards Harvested

Production/Technical Data

Alcohol: 13.9%

0.61g/100 ml titratable acidity

pH: 3.3

Bottled: January 2012

Release Date: May 2012