

Goldeneye®

ANDERSON VALLEY

**2011 ANDERSON VALLEY PINOT NOIR
ESTATE GROWN – CONFLUENCE VINEYARD**

Our Confluence Vineyard is located in the heart of the Anderson Valley, adjacent to the headwaters of the Navarro River. The vineyard offers a unique range of soils, from benchland to gravel strata, as well as varying exposures including hillside slopes and protected pockets. This natural diversity allows us to choose clones ideally suited to each specific vineyard block, ultimately yielding grapes possessing a variety of expressive flavors and characteristics. The opulent Pinot Noir produced from this valley floor vineyard displays voluptuous red fruit components and plush, supple tannins.

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

While its brooding, deep, dark fruit nose announces the serious intentions of this intricate Pinot Noir, what is striking about the first sip is how graceful and feminine it is. A supple, suede-like texture underscores the lush, round entry, carrying through to a seductive mid-palate filled with flavors of ripe red cherry, Damson plum and cinnamon spice. This is a wine of great depth and breadth.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Date: September 33 – October 18, 2011

Average Sugar at Harvest: 25.0° Brix

1 Vineyard Harvested

COOPERAGE

65% New, 35% Second French oak

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 14.5%

0.44g/100 ml titratable acidity

pH: 4.00

Bottled: February 2013

Released: March 2014