



ANDERSON VALLEY

## 2012 BRUT ROSE SPARKLING WINE

Shaped by the influences of the wind, water and fog, the Anderson Valley is recognized as one of the world's greatest regions for Pinot Noir and Chardonnay. It has also earned acclaim for complexity and distinctiveness of its famed sparkling wines. Made from our very best blocks of Pinot Noir and Chardonnay, our vibrant and alluring Goldeneye Brut Rose captures the rich diversity of our estate program, offering vivid layers of blood orange, honeydew and hazelnut.

### IN THE VINEYARD

After a cold, dry winter, we did extensive pruning to delay budbreak until the optimal time. Early spring rains and warm weather produced ideal conditions from bloom through fruit set. Though we set a larger-than-normal crop, the clusters were dense and compact with abundant small berries, which is perfect for high-quality wine. Warm summer days, cool nights and clockwork fog allowed for slow, even ripening and the retention of acidity. We harvested block-by-block over an almost languid two-month period. Like the Anderson Valley itself, the resulting wines are pure and complex, balancing a natural richness with a rustic elegance.

### COMMENTS FROM THE WINEMAKER

The inaugural vintage of our Goldeneye Brut Rosé is a classic example of Anderson Valley sparkling wine. From its lovely pale salmon color to its ebullient aromas of lemon zest, apple strudel and hazelnut, it is a vibrant and layered sparkling wine. Combining the vivid fruit notes of the finest Pinot Noir with the citrus and minerality of great Chardonnay, it showcases flavors of flowering strawberries, blood orange, ripe apple and guava, all underscored by coursing acidity. Beautiful effervescence carries this alluring rosé to a tangy lemon-lime and fresh brioche finish.

### Varietal Content

71% Pinot Noir, 29% Chardonnay

### Harvest Information

Harvest Dates: August 30 – September 7, 2012

Average Sugar at Harvest: 20.0° Brix

3 Vineyards Harvested

### COOPERAGE

90% Second vintage French Oak, 10% Stainless Steel

10 months in barrel

20 months in en tirage

### Production/Technical Data

Alcohol: 13.0%

0.84g/100 ml titratable acidity

pH: 3.10

Bottled: March 2014

Release Date: August 2015