

# Goldeneye®

ANDERSON VALLEY

## 2012 ANDERSON VALLEY PINOT NOIR ESTATE GROWN – GOWAN CREEK VINEYARD

Two miles north of the Confluence Vineyard in the heart of the Anderson Valley, our Gowan Creek Vineyard sees appreciably more coastal fog. The unique terroir of this site brings together elements from both the valley's warmer regions and its cooler, northern "deep end." Offering an ideal Southwestern exposure and an array of unique vineyard blocks, Gowan Creek is planted to eight different clones of Pinot Noir, each carefully tailored to a specific site and soil type. The powerful and expressive wine produced from these vines displays beautiful inky depth and robust, untamed fruit flavors.

### 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

This is an intense, opulent Pinot Noir that immediately commands your attention with a cornucopia of vivid plum, wild berry and black cherry flavors that sweep across the palate like waves along the rugged Mendocino Coast. Additional layers of violet and clove add complexity to this blockbuster wine and contribute to a compelling finish. Though rich, robust and exciting now, this wine possesses the stuffing to age for a decade or more.

### VARIETAL CONTENT

100% Pinot Noir

### HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Dates: October 6 – October 21, 2012

Average Sugar at Harvest: 25.5° Brix

1 Vineyard Harvested

### COOPERAGE

55% New, 45% Second Vintage French oak

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 Months

### TECHNICAL DATA

Alcohol: 14.5%

0.50g/100 ml titratable acidity

pH: 3.85

Bottled: February 2014

Released: March 2015

