

# Goldeneye

ANDERSON VALLEY

## 2012 ANDERSON VALLEY PINOT NOIR

Goldeneye began making premium quality, cool-climate Pinot Noir from our estate winery in the Anderson Valley in 1997. Blending grapes from four estate vineyards, we are dedicated to crafting wines of refinement and elegance from a rich palette of terroir-inspired fruit. Reflecting the Mendocino Coast's unique marine influences, sites and soils, these grapes create sublime and sophisticated Pinot Noir. To further enhance natural depth and complexity, winemaker Michael Fay selects only a small percentage of the finest fruit for each vintage before applying small-lot, artisanal winemaking techniques.

### 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 exceptional 2012 vintage yielded a rich, robust Anderson Valley Pinot Noir with a delightful blend of sweet and savory elements. On the palate, beautifully delineated layers of freshly tilled earth, leather, lavender and pennyroyal are balanced by flavors of sweet Bing cherry, Japanese plum and black currant notes. The mouth feel is round and plump, gliding to a long, satisfying finish marked by lingering notes of chocolaty French oak.

### VARIETAL CONTENT

100% Pinot Noir

### HARVEST INFORMATION

Appellation: Anderson Valley  
Harvest Dates: September 11– October 21, 2012  
Average Sugar at Harvest: 25.0° Brix  
5 Vineyards Harvested

### COOPERAGE

100% French oak Burgundy-style barrels (228 liters)  
53% New Oak, 47% Second Vintage  
Medium toast: Allier, Vosges and Tronçais Forests  
Barrel Aging: 16 months

### TECHNICAL DATA

Alcohol: 14.5%  
0.51g/100 ml titratable acidity  
pH: 3.89  
Bottled: February 2014  
Released: March 2015

