



ANDERSON VALLEY

2012 ANDERSON VALLEY 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

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

While this year's Vin Gris is the perfect summer porch sipper, it's no lightweight! On the nose, it is intensely aromatic with flowering strawberry and cherry aromas, as well as hints of bubblegum and cinnamon spice. A wine of surprising depth and seamless texture, it echoes the berry, cherry and spice aromas on the creamy, mouth filling palate. The finish is long, satisfying and bone dry with a firm backbone of enlivening acidity. A head-turning example of how a rosé can reach the same heights of complexity and intensity as traditional Pinot Noir.

Varietal Content

100% Pinot Noir

Harvest Information

Harvest Dates: September 14 – October 21, 2012

Average Sugar at Harvest: 25° Brix

4 Vineyards Harvested

Production/Technical Data

Alcohol: 14.5%

0.50g/100 ml titratable acidity

pH: 3.5

Bottled: February 2013

Release Date: May 2013

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DUCKHORN WINE COMPANY