



ANDERSON VALLEY

## 2013 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

An extremely dry winter was followed by just enough spring rain to carry us through to a successful harvest. With very few frost days, the fruit set was excellent throughout our estate vineyards. To ensure a perfectly sized, well-balanced crop we were very active in fruit dropping. The remaining clusters were compact, with the abundant small berries that are perfect for high-quality wine. We started harvest 10 days earlier than normal, during a period of ideal temperate weather that allowed us to pick at a leisurely pace, while ensuring optimal ripeness. The resulting wines are marked by a complexity only achieved in cooler years with coursing acidity, beautiful high-toned fruit and nuanced minerality.

### COMMENTS FROM THE WINEMAKER

Hailing from California's preeminent sparkling wine region, Anderson Valley, this bubbly delight sings on the palate. Drawing minerality and citrus notes from Chardonnay grapes, and more nuanced hints of spice, cinnamon and Italian leather from Pinot Noir, this sparkler bursts onto the palate. Combining the crispness of key lime and Granny Smith apple, with savory notes of fresh brioche and orange marmalade, it is deliciously balanced and graceful.

### Varietal Content

67% Pinot Noir, 33% Chardonnay

### Harvest Information

Harvest Dates: August 30 – September 7, 2013

Average Sugar at Harvest: 19.0° 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%

0.82g/100 ml titratable acidity

pH: 3.10

Bottled: April 2016

Release Date: August 2016