

Goldeneye

ANDERSON VALLEY

2013 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

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

A classic cool growing season, 2013 delivered another fantastic vintage for Anderson Valley. This wine explodes on the palate with flavors of bright cherry, blackberry, wildflowers and pomegranate, as well as more savory layers of earth and leather. Silky tannins underscore this wine's exceptional structure and texture, while leading to a long, lush finish with a touch of redwood that is a hallmark of all of our estate vineyards.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley
Harvest Dates: September 3 – October 8, 2013
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%
0.53g/100 ml titratable acidity
pH: 3.75
Bottled: February 2014
Released: March 2016

