

### 2013 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

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**

Made using grapes from the finest blocks of our estate vineyards, this is a serious, bone-dry rosé with an intensity on the palate that belies its soft, inviting color. Initial notes of pink grapefruit and Mandarin orange on the attack deepen to flavors of Rainier cherry and cranberry on the mid-palate, while a coursing, acid-driven texture cleanses the palate and prepares you for the next delightful sip.

## Varietal Content

100% Pinot Noir

#### **Harvest Information**

Harvest Dates: September 3 – October 5, 2013 Average Sugar at Harvest: 25° Brix 4 Vineyards Harvested

## Production/Technical Data

Alcohol: 14.1% 0.66g/100 ml titratable acidity pH: 3.2

Bottled: February 2014 Release Date: May 2014