



ANDERSON VALLEY

## 2014 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

For the third year in a row, the Anderson Valley enjoyed an outstanding growing season in 2014. A dry winter was followed by a very wet early spring that ensured enough water for another successful vintage. The vines developed with excellent balance, providing compact clusters and small berries, which in turn led to excellent color, texture and flavors. Harvest began two weeks earlier than normal, with ideal weather conditions alternating between the 70s and 80s. With no threat of rain, we were able to pick all of our grapes exactly when we wished, resulting in complex and richly textured wines. Across the board, yields were lower than the two previous vintages, and quality was sky high.

### COMMENTS FROM THE WINEMAKER

Made using grapes from all four of our Anderson Valley estate vineyards, this is a refined and layered rosé that captures elegant notes from each site. Reminiscent of flowering strawberry plants alongside fields of lavender, this wine evokes a gorgeous spring day. Bright and focused with hints of ripe cherry and red licorice, it glides along the palate, tethered by the acidic streak of a Mandarin orange. This versatile rosé is perfect alongside lighter springtime dishes, or all on its own for porch sipping with friends and family.

### Varietal Content

100% Pinot Noir

### Harvest Information

Harvest Dates: September 28 – October 22, 2014

Average Sugar at Harvest: 23.5° Brix

4 Vineyards Harvested

### Production/Technical Data

Alcohol: 14.1%

0.71g/100 ml titratable acidity

pH: 3.30

Bottled: February 2015

Release Date: April 2015

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**DUCKHORN WINE COMPANY**