

Goldeneye

ANDERSON VALLEY

2014 ANDERSON VALLEY PINOT NOIR *Split Rail Vineyard*

Located in the cool heart of the Anderson Valley, along California's windswept Mendocino Coast, Split Rail has a varied topography of undulating slopes and benchlands. With 16 distinct blocks of Pinot Noir and nine different clones, it is also one of our most diverse vineyards. This diversity contributes to a complex and nuanced expression of Anderson Valley Pinot Noir that balances focused red fruit elements with impeccable structure and depth.

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

Split Rail Vineyard always delivers one of our most structured wines, and the 2014 vintage is no exception. Full-bodied and rich, this wine impeccably balances the structural and savory qualities that have made Anderson Valley Pinot Noir famous. The entry is lush and generous, marrying flavors of cherry, boysenberry and wild blackberry, with notes of cedar, spice and leather.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley
Harvest Dates: September 3-20, 2014
Average Sugar at Harvest: 24.5° Brix
1 Vineyards Harvested

COOPERAGE

100% French oak Burgundy-style barrels (228 liters)
60% New Oak, 40% Neutral
Medium toast: Allier, Vosges and Tronçais Forests
Barrel Aging: 16 months

TECHNICAL DATA

Alcohol: 14.5%
0.50g/100 ml titratable acidity
pH: 3.82

