



2015 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

At Goldeneye, we had the earliest start to harvest ever (August 13th), and our earliest finish (September 14th). In the Anderson Valley, early harvests are welcomed, as it can get very cold and wet by mid-October. After three vintages in a row of big crops, yields returned to near average levels, with the grapes showing phenomenal quality and purity. Because of the crop size and the early harvest, we had the luxury of picking all of our grapes at ideal physiological ripeness. As a result, the wines show all of the hallmarks of great Anderson Valley Pinot Noir, with equal parts lushness and beauty, mixed with savory notes, and a touch of wildness.

COMMENTS FROM THE WINEMAKER

Using grapes from all of our estate vineyards, this rosé of Pinot Noir is as serious as it is svelte. With a beautiful floral strawberry nose, and bursting with layers of red apple, grapefruit and citrus rind, it displays lovely tension. Excellent acidity and hints of passion fruit lead to a crisp, yet delicate, finish.

Varietal Content

100% Pinot Noir

Harvest Information

Harvest Dates: August 18 – September 10, 2015

Average Sugar at Harvest: 23.5° Brix

3 Vineyards Harvested

Production/Technical Data

Alcohol: 13.9%

0.72g/100 ml titratable acidity

pH: 3.25

Bottled: February 2016

Release Date: April 2016

GoldeneyeWinery.com

DUCKHORN WINE COMPANY