

# Goldeneye

ANDERSON VALLEY

## 2015 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

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

Split Rail always offers one of our most structured Pinot Noirs, with firm, fine-grained tannins and abundant dark berry fruit. On the palate, flavors of black raspberry and dark cherry mingle with notes of forest floor, cedar, confectionary spice and a hint of savoriness. Aging in French oak added a lovely framework to the lush fruit, while underscoring this wine's weight and depth.

### VARIETAL CONTENT

100% Pinot Noir

### HARVEST INFORMATION

Appellation: Anderson Valley  
Harvest Dates: September 4 -16, 2015  
Average Sugar at Harvest: 24.2° Brix  
1 Vineyards Harvested

### COOPERAGE

100% French oak Burgundy-style barrels (228 liters)  
65% New Oak, 35% Neutral  
Medium plus toast: Allier, Vosges and Tronçais Forests  
Barrel Aging: 16 months

### TECHNICAL DATA

Alcohol: 13.9%  
0.54g/100 ml titratable acidity  
pH: 3.70

