



## 2015 Anderson Valley Pinot Noir

In 1996, building on the tradition of excellence they established at Duckhorn Vineyards, Dan and Margaret Duckhorn embraced their growing love of Pinot Noir and came to Anderson Valley to found Goldeneye. In the years since, Anderson Valley has earned acclaim as one of the world's greatest regions for Pinot Noir. Crafted predominantly from our estate vineyards and shaped by the influence of the wind, water and fog, this wine embodies both the elegance of Anderson Valley Pinot Noir, and its deep, rustic beauty.

### In the Vineyards

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

Combining the lush fruit of our warmer Anderson Valley estate vineyards with the rustic elegance of grapes from the cooler “deep end” of the valley. This is a rich and beautifully textured Pinot Noir with velvety tannins and bright acidity. On the palate, flavors of candied cherry and dark plum are underscored by deeper notes of forest floor. The finish is long and supple, with lively fruit and just a touch of French oak.

### Varietal Content

100% Pinot Noir

### Harvest Information

Appellation: Anderson Valley

Harvest Dates: August 22 – September 24

Average Sugar at Harvest: 24.5° Brix

### Cooperage

100% French oak, 228 liter Burgundy-style barrels

55% new, 45% neutral

Medium plus toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 months

### Production and Technical Data

Alcohol: 14.5%

0.45g/100 ml titratable acidity

12-18 days fermentation at 82° F

pH: 3.77

