

Goldeneye

ANDERSON VALLEY

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 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

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, 2015
Average Sugar at Harvest: 24.5° Brix
4 Vineyards Harvested

COOPERAGE

100% French Oak Burgundy-style barrels (228 liters)
55% New, 45% Neutral
Medium plus toast: Allier, Vosges and Tronçais Forests
Barrel Aging: 16 months

TECHNICAL DATA

Alcohol: 14.5%
0.45g/100 ml titratable acidity
pH: 3.77

