

Goldeneye

2017 California Rosé

Crafted to appeal to those who love a great Provencal-style Rosé, but with an Anderson Valley twist, this Pinot Noir-based Rosé is vibrant and versatile, with enticing aromatics, pure strawberry flavors and a bright, refreshing finish. An exceptional food wine, it pairs wonderfully with an array of cuisines, or may be enjoyed all on its own as an apéritif. While this wine is beautiful in its youth, like the finest Rosés, it also possesses the complexity and structure to reward cellaring.

In the Vineyards

The 2017 season began with plentiful rains that resulted in healthy vines and an excellent crop. After ideal temperate weather throughout the summer, a significant September heat spell ushered in a brisk start to harvest. A return to normal temperatures, combined with thoughtful irrigation, slowed the pace and allowed us to continue picking each site at optimal levels of ripeness. The grapes arrived at our winery in exceptional condition, resulting in complex wines that embody the rustic elegance of great Anderson Valley winemaking.

Comments from the Winemaker

This bright and vivacious wine displays a lovely peach color, with enticing orange peel, nectarine and white peach aromatics on the nose. Vibrant layers of wild strawberry and ripe red cherry dazzle on the palate, with graceful acidity carrying the flavors to a crisp, refreshing finish.

Varietal Content

90% Pinot Noir, 10% Pinot Meunier

Harvest Information

Appellation: California

Harvest Dates: September 6 – 8

Average Sugar at Harvest: 24.1° Brix

Winemaking

100% stainless steel

Production and Technical Data

Alcohol: 13.5%

0.669 g/100 ml titratable acidity

20 days fermentation at 52°F

pH: 3.51

