

Goldeneye

2019 ANDERSON VALLEY PINOT NOIR SPLIT RAIL

Our Split Rail Pinot Noir comes from the cool western edge of the Anderson Valley, where coastal fog and wind lengthen the growing season, allowing the grapes to slowly develop silky tannins and beautifully intense flavors of fruit and spice. Blended from multiple clones to accentuate its layered complexity, it is lush and flowing on the palate, offering alluring notes of juicy boysenberry, black raspberry, pennyroyal, anise and sweet baking spices.

VINTAGE NOTES

The 2019 Anderson Valley growing season produced one of the most exceptional vintages in Goldeneye's three-decade history. A dry winter and cool, wet spring delayed budbreak until the first week of April. This was followed by ideal temperate weather in late spring and summer, which ensured an excellent fruit set and veraison, as well as a long, measured growing season. After harvesting our first blocks of Pinot Noir on September 4th, the temperate weather continued into the autumn months, allowing us to pick every block at ideal phenological ripeness, with harvest concluding on October 15th. The length and quality of the growing season ensured that we had numerous beautiful lots to choose from when blending, resulting in wines with vibrant aromatics, bold textures and wonderful complexity and richness.

WINEMAKING NOTES

Grown on the western edge of the Anderson Valley where coastal fog and wind lengthen the growing season, this beautifully balanced and structural wine offers alluring aromas of cherry pie, shortbread, sea salt and star anise. On the palate, it is lush and flowing with firm silky tannins and flavors of juicy boysenberry, raspberry, spearmint and sweet baking spices.

WINEMAKING

APPELLATION	Anderson Valley		
VARIETAL COMPOSITION	100% Pinot Noir		
OAK PROFILE & AGING	Aged in French oak for 16 months 44% new, 56% neutral		
ROOTSTOCK	101-14, 3309, & SO4	ALCOHOL	14.2%
CLONES	Mariafeld 23, 115, & Roederer 32	pH	3.51
SOILS	Perrygulch loam & Boontling Loam	ACIDITY	0.55 g/100 ml
FERMENTATION	Used a mixture of whole cluster/destemmed fruit and native/inoculated ferments, all punched down twice daily in small 3-ton open top tanks for an average of 14 days.		



THE DUCKHORN PORTFOLIO

GoldeneyeWinery.com | 9200 CA-128 Philo, CA 95466 | (707) 895-3202