

Goldeneye

2022 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

After a relatively dry winter, cool spring temperatures resulted in a later-than-normal budbreak, followed by bloom in June. Summer brought delightfully temperate weather, which ensured slow, steady ripening. After picking our first sparkling wine grapes in late August, we experienced a heat event in early September that accelerated ripening. Fortunately, due to the cooler summer, the grapes were in an ideal stage of maturity to benefit from the heat. Our vineyards got a much-needed drink of water and cooldown a week later when we received 3 inches of rain, which slowed ripening and allowed us to be methodical in our picking decisions. While our grapes show the natural diversity of the vineyards they come from, overall the wines are beautifully structured with excellent concentration and impeccably balanced acids.

WINEMAKING NOTES

This Pinot Noir is enchanting from start to finish. The aroma suggests notes of freshly baked cherry pie, intertwined with hints of sage and crushed violets. On the palate, it bursts with flavors of black plum and crisp cranberry, creating refreshing and spirited sensation. The bold, structured tannins add depth and complexity, making each sip a testament to this wine's vibrant character and meticulous craftsmanship.



WINEMAKING

APPELLATION	Anderson Valley		
VARIETAL COMPOSITION	100% Pinot Noir		
OAK PROFILE & AGING	Aged in French oak for 16 months 35% new, 65% neutral	ALCOHOL	14.2%
ROOTSTOCK	16, 16C, SO4, 101-14, AXR	pH	3.40
CLONES	91, 777, Martini, Pommard	ACIDITY	0.59 g/100 ml
SOILS	Perrygulch & Boontling Loams		
FERMENTATION	Small lot open-top fermentations utilizing a combination of cap management strategies.		

THE DUCKHORN PORTFOLIO



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