

# Goldeneye

## 2019 ANDERSON VALLEY PINOT NOIR CERISE VINEYARD

Located high in the heart of Anderson Valley, the steep, southwest-facing slopes of the famed Cerise Vineyard rise in elevation from 700 to 1,700 feet, creating one of our most unique and intriguing vineyards. Echoing the untamed, rustic beauty of the site, Cerise produces a singular expression of Pinot Noir with a robust structure, vibrant layers of lush red fruit, and savory dried herb, earth and meat undertones.

### 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

The famed Cerise Vineyard has yielded a lush and beautifully age-worthy wine with alluring aromas of red currant jelly, chocolate-covered oranges, star anise, sweet leather and peppercorn. On the palate, refined, mouthcoating tannins and a delicate backbone of acidity add depth and nuance to the berry and spice flavors, with layers of Rainier cherry and cocoa lingering on the long finish.

### WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	Cerise Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir		
OAK PROFILE & AGING	Aged in French oak for 16 months		
ALCOHOL	14.2%	ROOTSTOCK	101-14, 3309, & SO4
PH	3.60	CLONES	2A & 115
ACIDITY	0.55 g/100 ml	SOILS	Hopland Witherell Squawrock complex
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



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