

Goldeneye

2022 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

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

Experience the robust character of Cerise Vineyard with this Pinot Noir rich in aromas of black cherry, leather, and anise, complemented by sage and molasses. On the palate, it reveals bold, firm tannins and flavors of juicy cranberry and cassis, with subtle notes of Earl Grey tea and bergamot. It concludes with a sultry, lingering finish that showcases the depth and complexity of Anderson Valley's extraordinary terroir.



WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	Cerise Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir		
OAK PROFILE & AGING	Aged in French oak for 16 months 36% new, 64% neutral	ROOTSTOCK	5C, 101-14, AXR
ALCOHOL	13.5%	CLONES	2A & 115
PH	3.58	SOILS	Hopland Witherell Squawrock complex
ACIDITY	0.56 g/100 ml		
FERMENTATION	Small lot open-top fermentations utilizing a combination of cap management strategies.		

THE DUCKHORN PORTFOLIO

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