



## 2016 Brut Rosé Sparkling Wine

Anderson Valley has earned acclaim for the complexity and distinctiveness of its sparkling wines. Made from our very best blocks of Pinot Noir and Chardonnay, our vibrant and alluring Goldeneye Brut Rosé captures the rich diversity of our estate program, offering vivid layers of blood orange, honeydew and hazelnut flavors.

### In the Vineyards

The 2016 growing season delivered another exceptional vintage to the Anderson Valley. Early and consistent spring rains provided for an excellent fruit set, followed by ideal summer temperatures, which brought the acidity and flavor profiles of the grapes into perfect balance. This sequence led us to begin harvesting our warmer estate vineyards beginning in mid-August, while a well-timed mid-September heat spike allowed our grapes in the cooler “deep end” of the valley to develop beautiful structures and lush flavors.

### Comments from the Winemaker

This dazzling Brut Rosé offers vibrant aromas of orange marmalade and biscuits, with hints of wild strawberry and ripe cherry. An electric undercurrent of racy acidity adds poise and dimension to this plush, richly textured sparkler, while bright fruit flavors and hints of baking spice, lemon zest and freshly-baked brioche dance across the palate.

### Varietal Content

60% Pinot Noir, 40% Chardonnay

### Harvest Information

Appellation: Anderson Valley

Harvest Dates: August 22 – August 26

Average Sugar at Harvest: 20.0° Brix

### Cooperage

100% French oak

Barrel Aging: 8 months

100% neutral

30% malolactic fermentation

### Production and Technical Data

Alcohol: 12.0%

0.850 g/100 ml titratable acidity

20 days fermentation at 52°F

pH: 3.10