

Goldeneye

2017 ANDERSON VALLEY 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.

VINTAGE NOTES

The 2017 season began with plentiful rains that resulted in healthy vines and an excellent crop. After ideal temperate weather throughout the summer, a significant September heat spell ushered in a brisk start to harvest. A return to normal temperatures, combined with thoughtful irrigation, slowed the pace and allowed us to continue picking each site at optimal levels of ripeness. The grapes arrived at our winery in exceptional condition, resulting in complex wines that embody the rustic elegance of great Anderson Valley winemaking.

WINEMAKING NOTES

This dazzling sparkling wine begins with layered aromas of orange marmalade and freshly baked biscuits, as well as notes of summer strawberry and cherry. On the palate, an elegant balance between the wine's rich, supple texture and racy acidity provides a lovely framework for the vibrant citrus and berry flavors, with hints of brioche, baking spices and lemon zest lingering on the graceful finish.

WINEMAKING

APPELLATION	Anderson Valley
VARIETAL COMPOSITION	60% Pinot Noir, 40% Chardonnay
OAK PROFILE & AGING	100% neutral French oak barrel fermentation Barrel aged for 8 months Tirage aged for 24 months
MALOLACTIC FERMENTATION	10% malolactic fermentation on select Chardonnay barrels
ALCOHOL	12.5%
pH	3.07
ACIDITY	0.75 g/ 100 ml
SELECTION	Fruit was whole-cluster pressed; using only the free run juice. Wine was tirage bottled in the summer of 2018 before riddling and disgorging in the summer of 2020.



DUCKHORN PORTFOLIO



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