Goldeneye

2018 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 2018 growing season was one of the finest Anderson Valley Pinot Noir vintages of the past decade. A dry winter and a cool, damp spring delayed budbreak and bloom by several weeks, and helped the vines to avoid any potential spring frost issues. Lovely weather throughout summer allowed for abundant hangtime and ideal ripening, leading to our first Pinot Noir pick on September 12th. The temperate weather continued into autumn, ensuring that we were able to pick every block and vineyard at the height of perfection. As a result, our 2018 wines are beautifully aromatic, with striking natural acidity, rich textures and alluring varietal flavors.

WINEMAKING NOTES

From its inviting pale salmon color to its enticing aromas of white peach, nectarine, wild strawberry, Key lime and fresh-baked brioche, this is a sleek and radiant Brut Rosé. On the palate it is fresh and energetic, with mouth-watering acidity and a rich, effervescent mousse that adds poise and purity to the vibrant red berry and stone fruit flavors.

WINEMAKING

Anderson Valley APPELLATION

60% Pinot Noir, 40% Chardonnay VARIETAL COMPOSITION

Fermented and aged sur lees in neutral French oak OAK PROFILE & AGING

barrels for 10 months. Aged en tirage for 2 years.

12.5 ALCOHOL

3.04 ΡН

0.93 g/100ml ACIDITY

Whole cluster pressed, fermented in neutral wood, aged SELECTION

> sur lees and stirred for 10 months. Aged en tirage for 2 years, then disgorged and dosage bottled 6 months

before release.







