



2022 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 tantalizing layers of white peach, golden raspberry and fresh-baked bread.

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

Bright and expressive from the start, this Brut Rosé offers white peach, apricot, lemon zest, and jasmine on the nose. The palate follows with candied grapefruit, golden raspberry, and a hint of salinity, carried by fine bubbles to a vibrant, polished finish.

Appellation • Anderson Valley

Vineyard • The Narrows & Day Ranch

Alcohol • 12.5%

PH • 2.97

Acidity • 0.87 g/100 mL

Residual Sugar • 3.7 g/L

Varietal Composition • 61% Pinot Noir, 39% Chardonnay

Varietal Contributions

Pinot Noir • Enhances body, structure & complexity.

Chardonnay • Brightness, freshness, minerality, elegance.

Oak Profile & Aging • Barrel aged for 8 months in 100% neutral French oak; 24 months en tirage

Method • Méthode champenoise • Also known as the traditional method. The key element to this process is a secondary fermentation in the bottle.

