

**2009 Goldeneye
Vin Gris of Pinot Noir**

The Goldeneye Vin Gris is crafted from juice drawn from harvested Pinot Noir grapes that is left on the skins for approximately 22 hours, just long enough to provide richness and a hint of color to the wine. The juice extracted for the Vin Gris is immediately cold-fermented to preserve the delicate aromatics and flavors that are essential to a light- to medium-bodied rosé wine. Aged briefly in stainless steel tanks to further preserve its natural qualities, this wine is best served cold and is a wonderful accompaniment to a variety of foods.

IN THE VINEYARD

The 2009 harvest began at a measured pace in our Confluence and Gowan Creek vineyards, before the arrival of a ten-day heat wave. This heat wave was beneficial for two main reasons. Not only did it push the fruit in the warmer end of our valley to perfect ripeness, it allowed the vineyards in the colder “deep end” to catch up from a cool growing season. Just as important, the heat was followed by an extended cool-down, which essentially “held” the fruit in perfect balance as we picked block by block to garner the best wines.

COMMENTS FROM THE WINEMAKER

One of our finest vintages of Vin Gris to date, this wine strikes a lovely balance between fresh acidity and rich fruit. The nose offers stone fruit aromas of peach, nectarine and papaya, supported by additional layers of kiwi, strawberry, raspberry and rose petal. The bright tropical elements continue on the palate, alongside red-fruit layers of pomegranate and cranberry that underscore the wine’s 100 percent Pinot Noir composition.

Varietal Content

100% Pinot Noir

Harvest Information

Harvest Dates: September 16 – October 4, 2009

Average Sugar at Harvest: 24.1° Brix

3 Vineyards Harvested

Production/Technical Data

Alcohol: 13.5%

0.50 g/100 ml titratable acidity

pH: 3.74

Bottled: January 2010

Release Date: May 2010

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DUCKHORN WINE COMPANY