

Goldeneye

ANDERSON VALLEY

2016 Anderson Valley 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 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 refined and layered Vin Gris opens with a lovely nose of flowering stone fruit and hints of honeysuckle. On the palate, a light and delicate approach brings out nuances of flint and wet slate, as well as an undercurrent of lively acidity that fills the mouth. The acidity adds energy and lift to lush, flowing flavors of honey, fruit and spice that glide to a long, energetic finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Anderson Valley

Harvest Dates: August 19 – September 12

Average Sugar at Harvest: 23.0° Brix

Winemaking

100% stainless steel

Production and Technical Data

Alcohol: 13.9%

0.70g/100 ml titratable acidity

21 days fermentation at 58°F

pH: 3.40