



## 2017 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 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.

### **Comments from the Winemaker**

Crafted around a sophisticated foundation of bright acidity and sleek minerality, the 2017 Goldeneye Vin Gris offers lovely aromas of citrus and wet slate. Decadent flavors of candied strawberry glide across the palate adding depth to this voluptuous Vin Gris before concluding with a long, elegant finish.

### **Varietal Content**

100% Pinot Noir

### **Harvest Information**

Appellation: Anderson Valley

Harvest Dates: August 24 – September 18

Average Sugar at Harvest: 23.6° Brix

### **Winemaking**

100% stainless steel

### **Production and Technical Data**

Alcohol: 13.5%

0.71g/100 ml titratable acidity

21 days fermentation at 72°F

pH: 3.34