



## 2018 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 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.

### Comments from the Winemaker

From its inviting pale salmon hue to its zesty minerality and bright strawberry and stone fruit aromas, this is a sleek and sophisticated Vin Gris. On the palate, an electric undercurrent of acidity carries the wine to a mouth-watering finish, while accentuating the alluring red berry, grapefruit and nectarine flavors.

### Varietal Content

100% Pinot Noir

### Harvest Information

Appellation: Anderson Valley

Harvest Date: October 5

Average Sugar at Harvest: 22.0° Brix

### Winemaking

100% stainless steel

Aging: 5 months

### Production and Technical Data

Alcohol: 13.5%

0.602 g/100 ml titratable acidity

20-60 days fermentation at 52°F

pH: 3.09