

# Goldeneye

## 2020 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.

### VINTAGE NOTES

After a very dry winter and a cold early spring, April and May brought warmer weather to Anderson Valley, along with budbreak and bloom. As the summer progressed, the temperatures grew warmer, with a significant mid-August heat spike marking the beginning of our sparkling wine harvest. While mid-August also brought wildfires to much of wine country, our distance from the smoke minimized the impact. Even so, we did extensive testing to ensure only the finest grapes were used for our 2020 wines, excluding any fruit that did not meet our standards. While 2020 produced a small crop, the wines are beautifully concentrated, with lovely tension, firm tannins, savory notes and vibrant, fresh-fruit flavors.

### WINEMAKING NOTES

This bright and alluring Vin Gris displays enticing aromas of ripe peach, juicy strawberry, candied guava and citrus blossom. On the palate, the rich, vibrant fruit flavors of strawberry compote, Key lime and summer peach are underscored by an acid-driven energy that adds poise and precision to a long, delicate finish.

- A blend of our sparkling hard press and saignée juice.

### WINEMAKING

|                      |                                      |
|----------------------|--------------------------------------|
| APPELLATION          | Anderson Valley                      |
| VARIETAL COMPOSITION | 100% Pinot Noir                      |
| OAK PROFILE & AGING  | Aged in tank and barrel for 4 months |
| ALCOHOL              | 12.5                                 |
| pH                   | 3.28                                 |
| ACIDITY              | 0.75 g/100ml                         |



THE DUCKHORN PORTFOLIO



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