

Goldeneye

2021 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 dry winter we received a bit of welcome rainfall in early March followed by a mild warm-up that helped to push the first buds. By mid-April, all three estate vineyards had reached 100% budbreak, with healthy balanced vines throughout the valley. Summer was dry and mild, with a few hot days to help promote even ripening. We harvested Chardonnay for our sparkling wines beginning in mid-August, with our first Pinot Noir at the start of September. After a late-August heatwave, harvest began in earnest until a natural cool-down slowed the pace, and our last pick was on October 6th. Another stellar vintage in Anderson Valley, the quality of the fruit was exceptional, producing incredibly concentrated, flavorful and aromatic wines.

WINEMAKING NOTES

This crisp and alluring Vin Gris reveals tantalizing aromas of white peach, raspberry and pear, as well as subtle hints of gardenia, lychee, cherry cordial and crème brûlée. On the palate it is bright and impeccably balanced with zesty underlying energy and flavors of summer peach, strawberry compote and pink grapefruit gliding to a long, supple 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 5% neutral oak, 95% Stainless steel
ALCOHOL	12.5
PH	3.16
ACIDITY	0.71 g/100ml



THE DUCKHORN PORTFOLIO



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