

Goldeneye

2022 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 relatively dry winter, cool spring temperatures resulted in a later-than-normal budbreak, followed by bloom in June. Summer brought delightfully temperate weather, which ensured slow, steady ripening. After picking our first sparkling wine grapes in late August, we experienced a heat event in early September that accelerated ripening. Fortunately, due to the cooler summer, the grapes were in an ideal stage of maturity to benefit from the heat. Our vineyards got a much-needed drink of water and cooldown a week later when we received 3 inches of rain, which slowed ripening and allowed us to be methodical in our picking decisions. While our grapes show the natural diversity of the vineyards they come from, overall the wines are beautifully structured with excellent concentration and impeccably balanced acids.

WINEMAKING NOTES

This alluring Vin Gris beckons a first sip with tantalizing aromas of white peach and juicy pear, as well as subtle hints of honeysuckle, lychee, and crème brûlée. On the palate, flavors of candied pink grapefruit, golden raspberry, and lemon custard are framed by crisp acidity and a note of sea spray salinity that carries the wine to a bright and graceful finish.

WINEMAKING

APPELLATION	Anderson Valley
VARIETAL COMPOSITION	100% Pinot Noir
OAK PROFILE & AGING	Aged in tank and barrel for 4 months 24% neutral oak, 76% stainless steel
ALCOHOL	12.5
PH	3.17
ACIDITY	0.67 g/100ml
RESIDUAL SUGAR	3.7 g/L



THE DUCKHORN PORTFOLIO



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