

# Goldeneye

## 2023 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 ample winter rains replenished the soils, a cold spring delayed budbreak and set the stage for a long, slow growing season. With cooler temperatures into the summer months, full veraison was delayed until early August. We began harvesting our sparkling grapes on September 8th, with our still wine picks commencing on September 27th and concluding on October 30th. Though one of the coolest vintages in memory, even at lower sugar levels, our 2023 grapes showed exceptional color and concentration. As a result, 2023 looks to be one of the finest Anderson Valley vintages ever, offering wines with beautiful structure, refined tannins and a distinctive elegance.

### WINEMAKING NOTES

Inviting aromas of Asian pear and pink grapefruit are complemented by subtle hints of honeysuckle. On the palate, juicy strawberry and golden raspberry mingle with candied grapefruit. Minerality and vibrant acidity lead to a crisp and refreshing finish.

### WINEMAKING

APPELLATION	Anderson Valley
VARIETAL COMPOSITION	100% Pinot Noir
OAK PROFILE & AGING	Aged in tank and barrel for 4 months 10% neutral oak, 90% stainless steel
ALCOHOL	12.5
pH	3.15
ACIDITY	0.69 g/100ml
RESIDUAL SUGAR	0.55 g/L



THE DUCKHORN PORTFOLIO



GoldeneyeWinery.com | 9200 CA-128 Philo, CA 95466 | (707) 895-3202