Goldeneye®

2024 Anderson Valley Vin Gris of Pinot Noir

Our Goldeneye Vin Gris is crafted using both the saignée method and Pinot Noir harvested at lower Brix specifically to make a Vin Gris. Fermented and aged in both stainless steel and neutral French oak to preserve the delicate aromas and flavors, this crisp and lively wine offers juicy flavors of strawberry, white nectarine and candied grapefruit.

Vintage Notes

The 2024 growing season in Anderson Valley began with a rainy winter that replenished soils, filled reservoirs and supported healthy cover crops. Mild winter temperatures led to budbreak on March 24th, followed by a cool spring that promoted balanced canopy growth. Summer brought warm days, mild winds and minimal rain, ensuring a successful bloom and fruit set. By August 19th, our earlier ripening Southeastern sites were through veraison, leading to the start of harvest on August 28th for Vin Gris and September 4th for still Pinot Noir. Moderate September temperatures provided ideal ripening conditions, while an early October heatwave accelerated ripening in higher-elevation sites, with our final Deep-end pick on October 10th. The resultant wines are vibrant and juicy, with remarkable complexity and nuance, a true reflection of Anderson Valley's terroir.

Winemaking Notes

Evoking the essence of a sun-drenched summer garden, this radiant Vin Gris of Pinot Noir offers enchanting aromas of gardenia, Asian pear, white nectarine and golden raspberry. On the lively, impeccably balanced palate, pure flavors of strawberry tops, candied grapefruit peel, Bing cherry and white peach unfold, framed by refreshing acidity and a silky texture. The long, juicy finish lingers with bright fruit and irresistible vibrancy.

Appellation · Anderson Valley

Varietal Composition · 100% Pinot Noir, 100% estate fruit

Alcohol · 12.5%

PH · 3.12

Acidity · 0.68 g/100 mL

Oak Profile & Aging · Aged in tank and barrel for 4 months · 2% neutral oak; 98% stainless steel

Residual Sugar · 0.55 g/L

Additional Information · All components were picked specifically for Vin Gris and whole-cluster pressed.