



2025 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

A cool and slow-moving year rewarded us with exceptionally balanced vines and vibrant wines. This was our third consecutive year of above-average rainfall, which replenished soils and reservoirs, setting us up for a successful growing season. Following a frost-free spring, the mild summer allowed for steady ripening and preserved natural acidity. We kicked off harvest on August 29th with Pinot Noir grapes from The Narrows Vineyard, destined for our Vin Gris. We began our still Pinot Noir fermentations the second week of September from warmer sites within the valley. The climate continued to trend on the cooler side, but still warm enough to allow for gradual ripening. We did experience a couple rainstorms during harvest, but our reliable coastal breezes dried out vines and clusters quickly. We concluded harvest on October 10th with our last pick at Gowan Creek, only steps away from the winery. The wines from this vintage will be balanced and elegant with distinct site expression. One can expect generous, concentrated flavors of fruit, earth, herbal tea, and fresh herbs.

Winemaking Notes

Channeling the feeling of a warm summer afternoon, aromas of white nectarine, peach and citrus blossom lift from the glass alongside freshly picked strawberries and lime zest. The palate reveals flavors of strawberry tops, candied grapefruit peel, Rainier cherry, Asian pear and white peach, carried by lively acidity and a vibrant medium body. Impeccably balanced and refreshing, the wine finishes long and juicy, leaving a lingering impression of bright fruit and energy.

Appellation · Anderson Valley

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

Vineyards · The Narrows, Confluence, Cerise

Alcohol · 12.5%

PH · 3.07

Acidity · 0.71 g/100 mL

Oak Profile & Aging · Aged in tank and barrel
for 4 months · 4% neutral oak; 96% stainless
steel

Residual Sugar · 0.40 g/L

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

