

Goldeneye

ANDERSON VALLEY

2014 ANDERSON VALLEY PINOT NOIR GOWAN CREEK VINEYARD

Two miles north of the Confluence Vineyard in the heart of the Anderson Valley, our Gowan Creek Vineyard sees appreciably more coastal fog. The unique terroir of this site brings together elements from both the valley's warmer regions and its cooler, northern "deep end." Offering an ideal Southwestern exposure and an array of unique vineyard blocks, Gowan Creek is planted to eight different clones of Pinot Noir, each carefully tailored to a specific site and soil type. The powerful and expressive wine produced from these vines displays beautiful inky depth and robust, untamed fruit flavors.

IN THE VINEYARD

For the third year in a row, the Anderson Valley enjoyed an outstanding growing season in 2014. A dry winter was followed by a very wet early spring that ensured enough water for another successful vintage. The vines developed with excellent balance, providing compact clusters and small berries, which in turn led to excellent color, texture and flavors. Harvest began two weeks earlier than normal, with ideal weather conditions alternating between the 70s and 80s. With no threat of rain, we were able to pick all of our grapes exactly when we wished, resulting in complex and richly textured wines. Across the board, yields were lower than the two previous vintages, and quality was sky high.

COMMENTS FROM THE WINEMAKER

Made in the style preferred by our founder, Dan Duckhorn, this wine exudes richness, depth, dark fruit and structure. On the palate, it is deep and lush, with layers of wild blackberry and plum pie supported by a streak of acidity that adds definition to the flavors, while drawing the wine to a lingering finish with hints of lavender, pennyroyal and Asian spices.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley
Harvest Dates: September 5-10, 2014
Average Sugar at Harvest: 25° Brix
1 Vineyard Harvested

COOPERAGE

100% French oak Burgundy-style barrels (228 liters)
60% New, 40% Second Vintage
Medium toast: Allier, Vosges and Tronçais Forests
Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 14.5%
0.55g/100 ml titratable acidity
pH: 3.61
Bottled: March 2016
Released: May 2017

