

Goldeneye

2019 ANDERSON VALLEY PINOT NOIR GOWAN CREEK VINEYARD

Located in the heart of the Anderson Valley, our Gowan Creek Vineyard features a unique terroir with elements from the valley's warmer regions and its cooler, northern "deep end." Offering an ideal southwestern exposure, and an array of unique vineyard blocks planted with clones of Pinot Noir carefully tailored to each site and soil type. The expressive wine produced from these vines displays beautiful inky depth and robust untamed fruit flavors.

VINTAGE NOTES

The 2019 Anderson Valley growing season produced one of the most exceptional vintages in Goldeneye's three-decade history. A dry winter and cool, wet spring delayed budbreak until the first week of April. This was followed by ideal temperate weather in late spring and summer, which ensured an excellent fruit set and veraison, as well as a long, measured growing season. After harvesting our first blocks of Pinot Noir on September 4th, the temperate weather continued into the autumn months, allowing us to pick every block at ideal phenological ripeness, with harvest concluding on October 15th. The length and quality of the growing season ensured that we had numerous beautiful lots to choose from when blending, resulting in wines with vibrant aromatics, bold textures and wonderful complexity and richness.

WINEMAKING NOTES

Once again, Gowan Creek has produced a robust and energetic expression of Anderson Valley Pinot Noir, with lovely aromas of glacé cherry, blueberry pie and fresh rosemary. The voluptuous blueberry layers are echoed on the lush, mouthcoating palate, where they are framed by sleek acidity, with hints of pennyroyal and moist earth emerging during a long, resonant finish.

WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	Gowan Creek Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir	ALCOHOL	14.2%
OAK PROFILE & AGING	Aged in French oak for 16 months	pH	3.49
SOILS	Pinole loam	ACIDITY	0.55 g/100 ml
CLONES	Martini, Pommard 5, 828, 667, Mt. Eden, Swan, & 777	ROOTSTOCK	101-14, 3309, & SO4
FERMENTATION	Used a mixture of whole cluster/destemmed fruit and native/innoculated ferments, all punched down twice daily in small 3-ton open top tanks for an average of 14 days.		



THE DUCKHORN PORTFOLIO

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