



2022 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

After a relatively dry winter, cool spring temperatures resulted in a later-than-normal budbreak, followed by bloom in June. Summer brought delightfully temperate weather, which ensured slow, steady ripening. After picking our first sparkling wine grapes in late August, we experienced a heat event in early September that accelerated ripening. Fortunately, due to the cooler summer, the grapes were in an ideal stage of maturity to benefit from the heat. Our vineyards got a much-needed drink of water and cooldown a week later when we received 3 inches of rain, which slowed ripening and allowed us to be methodical in our picking decisions. While our grapes show the natural diversity of the vineyards they come from, overall the wines are beautifully structured with excellent concentration and impeccably balanced acids.

WINEMAKING NOTES

Another incredible vintage from our estate Gowan Creek Vineyard, this stunning Pinot Noir offers an aromatic blend of sage alongside a vibrant medley of ripe dark red berries and underscored by hints of tobacco leaf. On the palate, it presents a bold and structured profile that showcases juicy blackberry and black plum flavors. Refined tannins and refreshing acidity ensure a balanced finish, leaving a memorable impression of elegance and depth.



WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	Gowan Creek Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir		
OAK PROFILE & AGING	Aged in French oak for 16 months 42% new, 58% neutral	ROOTSTOCK	110R, 101-14, Riparia Gloire
ALCOHOL	14.2%	CLONES	2A, 37, 667, 777, 828, Swan, Pommard
pH	3.42	SOILS	Pinole Loam
ACIDITY	0.59 g/100 ml		
FERMENTATION	Small lot open-top fermentations utilizing a combination of cap management strategies.		

THE DUCKHORN PORTFOLIO



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