

Goldeneye

2019 ANDERSON VALLEY PINOT NOIR THE NARROWS VINEYARD - HILLSIDE

Located just 10 miles from the Pacific Ocean in Anderson Valley, The Narrows is a historic mountain ranch that produces Pinot Noirs with wild rustic beauty and natural intensity. Crafted from quarter-century-old vines grown on a steep southwest-facing slope, this limited-production bottling is dark, rich and brooding, combining fascinating savory and spice layers, with luxurious flavors of blackberry, boysenberry and earthy forest floor.

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

This mesmerizing wine draws you in with aromas of fresh ginger, anise, black plum, coriander, molasses and umami-driven tamari. On the palate, sweet and savory flavors of blackberry jam, black cherry, shiitake mushrooms and toasted sesame glide across silky tannins with a subtle undercurrent of refreshing acidity adding poise and polish to a long, lustrous finish.

WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	The Narrows Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir		
OAK PROFILE & AGING	Aged in French oak for 16 months		
ALCOHOL	14.2%	ROOTSTOCK	101-14, 3309, & SO4
PH	3.62	CLONES	Swan, 777, Pommard 5, & 115
ACIDITY	0.55 g/100 ml	SOILS	Hopland-Wohly & Wolfey-Bearwallow complex
FERMENTATION	Used a mixture of whole cluster/destemmed fruit and native/inoculated 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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