

Goldeneye

ANDERSON VALLEY

2015 Anderson Valley Pinot Noir *The Narrows Vineyard*

Situated on a narrow ridgetop at the northernmost tip of the Anderson Valley, The Narrows Vineyard is a historic mountain ranch planted with mature Pinot Noir vines. A mere 10 miles from the rugged Mendocino Coast, this vineyard is affected by strong marine influences that produce summer fog and cooler daytime temperatures. It is the perfect setting for growing grapes of great intensity that embody the vineyard's rugged beauty and wildness.



In the Vineyard

At Goldeneye, we had the earliest start to harvest ever (August 13th), and our earliest finish (September 14th). In the Anderson Valley, early harvests are welcomed, as it can get very cold and wet by mid-October. After three vintages in a row of big crops, yields returned to near average levels, with the grapes showing phenomenal quality and purity. Because of the crop size and the early harvest, we had the luxury of picking all of our grapes at ideal physiological ripeness. As a result, the wines show all of the hallmarks of great Anderson Valley Pinot Noir, with equal parts lushness and beauty, mixed with savory notes, and a touch of wildness.

Comments from the Winemaker

The hidden gem of the Goldeneye portfolio, The Narrows is nestled in the cool “deep end” of the Anderson valley on a steep hillside surrounded by redwoods. There, it produces a wild, rustic wine that is as complex as it is compelling, offering fascinating layers of wild mushroom, forest floor, pennyroyal and bright cranberry. Hints of toasty oak and a soft tannin structure accentuate the flavors, while carrying the wine to a long, satisfying finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Anderson Valley

Harvest Dates: September 10 – 24

Average Sugar at Harvest: 23.6° Brix

Cooperage

100% French oak, 228 liter Burgundy-style barrels

60% n, 40% neutral

Medium plus toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 months

Technical Data

Alcohol: 13.5%

0.49g/100 ml titratable acidity

15 days fermentation at 87°F

pH: 4.04