

Goldeneye

2018 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.

VINTAGE NOTES

The 2018 growing season was one of the finest Anderson Valley Pinot Noir vintages of the past decade. A dry winter and a cool, damp spring delayed budbreak and bloom by several weeks, and helped the vines to avoid any potential spring frost issues. Lovely weather throughout summer allowed for abundant hangtime and ideal ripening, leading to our first Pinot Noir pick on September 12th. The temperate weather continued into autumn, ensuring that we were able to pick every block and vineyard at the height of perfection. As a result, our 2018 wines are beautifully aromatic, with striking natural acidity, rich textures and alluring varietal flavors.

WINEMAKING NOTES

Located in the cold "deep end" of the Anderson Valley, The Narrows has yielded a profoundly complex and distinctive expression of Pinot Noir with aromas of boysenberry, earth, pine needles and wild truffles. On the palate, rich, silky tannins and an undercurrent of energetic acidity provide a textural framework for the lush, dark fruit flavors, while carrying the wine to a long, savory finish.

WINEMAKING

APPELLATION	Anderson Valley		
VINEYARD	The Narrows Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir	ALCOHOL	14.5%
OAK PROFILE & AGING	Aged in 60% new French oak, 40% neutral French oak (25% old wood, 15% once-filled)	pH	3.60
SOILS	Hopland-Wohly & Wolfey-Bearwallow complex	ACIDITY	0.53 g/100 ml
CLONES	Pommard, 777 & 115		
ROOTSTOCK	5BB, 3309, 99-R & 110-R		
FERMENTATION	Cold-soaked for 3 days using natural temperatures, fermented in small open-top tanks, punched-down twice a day & pressed using basket press.		



DUCKHORN PORTFOLIO



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