

Goldeneye

2019 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 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

Located in the cold "deep end" of the Anderson Valley, The Narrows has yielded a unique and evocative Pinot Noir with aromas of blackberry, ripe plum, forest floor, anise and cherry cola. On the palate, this rich and supple wine strikes an ideal balance between fresh fruit and savory spice, revealing juicy flavors of red and black cherry and layers of wild mushrooms, black tea, allspice and blackberry.

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	3.68	CLONES	Mt Eden, Pommard 5, 115, & 777
ACIDITY	0.52 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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