

Goldeneye

2022 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

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

This elegant Pinot Noir captivates with its enticing aroma of savory nutmeg, ripe blackberry and hints of earthy sage. With a nod to its 16 months spent in barrel, it unfolds with a plush, silky texture, accompanied by juicy blackberry and a burst of blueberries. Nuanced in its flavor profile, it is supported by firm, structured tannins that provide a satisfying backbone, finishing with enduring impressions that accentuate the elegance and depth characteristic of its terroir.



WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	The Narrows Vineyard		
VARIETAL COMPOSITION	100% estate Pinot Noir		
OAK PROFILE & AGING	Aged in French oak for 16 months 36% new, 64% neutral	ROOTSTOCK	16, 16C, 110R, 3309
ALCOHOL	14.2%	CLONES	115, 777, 943
pH	3.49	SOILS	Hopland-Wohly & Wolfey-Bearwallow complex
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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