

Goldeneye

ANDERSON VALLEY

2011 ANDERSON VALLEY PINOT NOIR

Goldeneye began making premium quality, cool-climate Pinot Noir from our estate winery in the Anderson Valley in 1997. Blending grapes from four estate vineyards, we are dedicated to crafting wines of refinement and elegance from a rich palette of terroir-inspired fruit. Reflecting the Mendocino Coast's unique marine influences, sites and soils, these grapes create sublime and sophisticated Pinot Noir. To further enhance natural depth and complexity, winemaker Michael Fay selects only a small percentage of the finest fruit for each vintage before applying small-lot, artisanal winemaking techniques.

IN THE VINEYARD

The 2011 growing season was the coldest in the 15-year history of Goldeneye. In the vineyard, we benefited from our experience as cool-climate winegrowers, and the exacting control we are able to apply to our Estate vineyards. We adjusted practices to compensate for the weather, with extra leaf pulling and vineyard-floor cultivation. We also did extensive fruit drops in multiple passes to encourage complete ripening with overall yields of approximately 2 tons per acre. The long, temperate season allowed for extended hang-time, and the majority of our grapes were harvested before the rains. The resulting wines are bright and elegant with slightly lower alcohols, lovely aromatics, natural acidity and pure fruit flavors.

COMMENTS FROM THE WINEMAKER

Quintessential Anderson Valley aromas of savory herbs, pinesap and wild berries soar from the glass. On the palate, a plush, dense mouthfeel supports lush flavors of raspberry and blackberry, as well as hints of licorice and red apple skin. Oak-derived notes of clove, brown sugar and vanilla pave the way to a supple finish hinting at sweet leather and loamy earth.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Dates: September 23 – October 27, 2011

Average Sugar at Harvest: 25.0° Brix

6 Vineyards Harvested

COOPERAGE

100% French oak Burgundy-style barrels (228 liters)

65% New Oak, 35% Second Vintage

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 months

TECHNICAL DATA

Alcohol: 14.5%

0.47g/100 ml titratable acidity

pH: 3.91

Bottled: February 2013

Released: March 2014

