

2022 Anderson Valley Pinot Noir

In 1996, building on the tradition of excellence they established at Duckhorn Vineyards, Dan and Margaret Duckhorn embraced their growing love of Pinot Noir and came to Anderson Valley to found Goldeneye. In the years since, Anderson Valley has earned acclaim as one of the world's greatest regions for Pinot Noir. Crafted predominantly from our estate vineyards and shaped by the influence of the wind, water and fog, this wine embodies both the elegance of Anderson Valley Pinot Noir, and its deep, rustic beauty.

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

A quintessential Anderson Valley Pinot Noir, this wine is crafted to celebrate the region's defined character, boasting aromas of penny royal, ripe cherry and subtle hints of chanterelle mushrooms. On the palate, it offers a beautifully balanced experience with smooth tannins and refreshing acidity alongside flavors of blackberry, leather and breakfast tea. A reflection of its depth and complexity, it slowly departs with a long, lingering finish.

WINEMAKING

APPELLATION	Anderson Valley
APPELLATION	/ HIGGISOH VAHEV

Confluence, Gowan Creek, The Narrows VINEYARDS

VARIETAL COMPOSITION 100% Pinot Noir

Aged 16 months in 100% French oak OAK PROFILE & AGING

48% new, 52% neutral

14.2% ALCOHOL

3.53 PH

0.62 g/100 ml ACIDITY

Various Various CLONES ROOTSTOCK

Wolfey-Bearwallow Complex; Pinole, Perrygulch, SOILS

Boontling loams

All small lot, open-top fermentations separated by pick FERMENTATION

day, block, and clone.





