

2013 GOLDENEYE ANDERSON VALLEY PINOT NOIR



Goldeneye embodies the Anderson Valley appellation, one of the highest rated Pinot Noir appellation in California!



Composition: 100% Pinot Noir

Market Trends/Opportunity: #1 Selling \$50+ Pinot Noir in the U.S. Pinot Noir luxury category is +34% vs. PY.

Winemaker: Michael Fay

Availability: National

Appellation: Anderson Valley

SRP: \$55

Winemaking: Blending grapes from three estate vineyards, we are dedicated to crafting wines of refinement and elegance from a palette of terroir-inspired fruit. Reflecting the Mendocino Coast's marine influences, sites and soils, these grapes create sublime and sophisticated Pinot Noir. To enhance depth and complexity, we select a small percentage of the finest fruit for each vintage before applying small-lot winemaking techniques.

Tasting Notes: A classic cool growing season, 2013 delivered another fantastic vintage for Anderson Valley. This wine explodes on the palate with flavors of bright cherry, blackberry, wildflowers and pomegranate, as well as more savory layers of earth and leather. Silky tannins underscore this wine's exceptional structure and texture, while leading to a long, lush finish with a touch of redwood that is a hallmark of all of our estate vineyards.

Key Accolades: v12 92 points *Wine Spectator*. v11 91 points *Wine Spectator*. v10 91 points *Wine Spectator*. v10 4 Stars – Excellent, *Restaurant Wine*.

Recommended Pairings: Grilled Salmon/Tuna, Pork, Mushrooms, Wild Rice, Braised Duck, Gruyere, Brie, Truffle Cheese.

UPC: 669576 01952 8

SCC/Case Code: 60 669576 01952 0

TTB Approval: 11356-001-000064

Marquee Accounts: Oceanaire, Mastro's, Bix, Gary Danko, Morton's, Bottega, Kokkari, Crustacean, Flemings, Emeril's, Bellagio, Pelican Hill, Auberge du Soleil, Park Ave Cafe

Alcohol: 14.5%

Formats Available: 375ml, 750ml, 1.5L, 3L