

Goldeneye®

ANDERSON VALLEY

2013 ANDERSON VALLEY PINOT NOIR GOWAN CREEK VINEYARD

Two miles north of the Confluence Vineyard in the heart of the Anderson Valley, our Gowan Creek Vineyard sees appreciably more coastal fog. The unique terroir of this site brings together elements from both the valley's warmer regions and its cooler, northern "deep end." Offering an ideal Southwestern exposure and an array of unique vineyard blocks, Gowan Creek is planted to eight different clones of Pinot Noir, each carefully tailored to a specific site and soil type. The powerful and expressive wine produced from these vines displays beautiful inky depth and robust, untamed fruit flavors.

IN THE VINEYARD

An extremely dry winter was followed by just enough spring rain to carry us through to a successful harvest. With very few frost days, the fruit set was excellent throughout our estate vineyards. To ensure a perfectly sized, well-balanced crop we were very active in fruit dropping. The remaining clusters were compact, with the abundant small berries that are perfect for high-quality wine. We started harvest 10 days earlier than normal, during a period of ideal temperate weather that allowed us to pick at a leisurely pace, while ensuring optimal ripeness. The resulting wines are marked by a complexity only achieved in cooler years with coursing acidity, beautiful high-toned fruit and nuanced minerality.

COMMENTS FROM THE WINEMAKER

Located in the middle of Anderson Valley our Gowan Creek vineyard has a style all its own. This wine evokes every shade of purple on the palate. Bursting with Japanese plum, boysenberry and wild blackberry, our Gowan Creek Pinot Noir is deftly balanced by a richness and roundness that gives this wine its excellent structure. Floral notes of lavender, pennyroyal and cinnamon stick lead to a long and lush finish.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Dates: September 12 – October 2, 2013

Average Sugar at Harvest: 25.5° Brix

1 Vineyard Harvested

COOPERAGE

60% New, 40% Second Vintage French oak

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 14.5%

0.54g/100 ml titratable acidity

pH: 3.69

Bottled: February 2015

Released: March 2016

