

Goldeneye

ANDERSON VALLEY

2014 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.

IN THE VINEYARD

For the third year in a row, the Anderson Valley enjoyed an outstanding growing season in 2014. A dry winter was followed by a very wet early spring that ensured enough water for another successful vintage. The vines developed with excellent balance, providing compact clusters and small berries, which in turn led to excellent color, texture and flavors. Harvest began two weeks earlier than normal, with ideal weather conditions alternating between the 70s and 80s. With no threat of rain, we were able to pick all of our grapes exactly when we wished, resulting in complex and richly textured wines. Across the board, yields were lower than the two previous vintages, and quality was sky high.

COMMENTS FROM THE WINEMAKER

Nestled amongst the coastal redwoods of the majestic Anderson Valley, Goldeneye's estate vineyards yield wines that exude the characteristics of their surroundings. Charming, but with a hint of wildness, plush yet rustic, this captivating Pinot Noir effortlessly balances layers of cherry, ripe cranberry and wild blackberry with notes of leather, earth and spice. Touched with a kiss of the finest French oak, it carries through to a velvety finish that is both long and lush.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley
Harvest Dates: August 28 – October 4, 2014
Average Sugar at Harvest: 24.5° Brix
4 Vineyards Harvested

COOPERAGE

100% French oak Burgundy-style barrels (228 liters)
53% New Oak, 47% Second Vintage
Medium toast: Allier, Vosges and Tronçais Forests
Barrel Aging: 16 months

TECHNICAL DATA

Alcohol: 14.5%
0.51g/100 ml titratable acidity
pH: 3.89
Bottled: March 2016

