

Goldeneye

ANDERSON VALLEY

2015 ANDERSON VALLEY PINOT NOIR *Gowan Creek Vineyard*

Located in the heart of the Anderson Valley, our Gowan Creek Vineyard features a unique terroir with elements from the valley's warmer regions and its cooler, Northern "deep end." Offering an ideal Southwestern exposure, and an array of unique vineyard blocks planted with clones of Pinot Noir carefully tailored to each site and soil type. The expressive wine produced from these vines displays beautiful inky depth and robust untamed fruit flavors.

IN THE VINEYARD

At Goldeneye, we had the earliest start to harvest ever (August 13th), and our earliest finish (September 14th). In the Anderson Valley, early harvests are welcomed, as it can get very cold and wet by mid-October. After three vintages in a row of big crops, yields returned to near average levels, with the grapes showing phenomenal quality and purity. Because of the crop size and the early harvest, we had the luxury of picking all of our grapes at ideal physiological ripeness. As a result, the wines show all of the hallmarks of great Anderson Valley Pinot Noir, with equal parts lushness and beauty, mixed with savory notes, and a touch of wildness.

COMMENTS FROM THE WINEMAKER

Once again, Gowan Creek yielded a phenomenally rich and voluptuous wine with flowing layers of blueberry and homemade plum pie. On the palate, good acidity and firm tannins add grip and structure to the abundant fruit, with notes of lavender and vanilla spice contributing nuance and complexity to the finish.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley
Harvest Dates: September 4 – 19, 2015
Average Sugar at Harvest: 24.5° Brix
1 Vineyards Harvested

COOPERAGE

100% French oak Burgundy-style barrels (228 liters)
65% New Oak, 35% Neutral
Medium plus toast: Allier, Vosges and Tronçais Forests
Barrel Aging: 16 months

TECHNICAL DATA

Alcohol: 14.5%
0.56g/100 ml titratable acidity
pH: 3.64

