

2016 GOLDENEYE ANDERSON VALLEY PINOT NOIR

Key Accolades

v15 91 Pts., *Wine Enthusiast*. v14 93 Pts., *Wine Enthusiast*.

Tasting Notes

Combining the lush fruit of our warmer estate vineyards with the rustic elegance of grapes from the cooler “deep end” of the valley, this wine offers a beautifully complete expression of Anderson Valley Pinot Noir. On the palate, lively flavors of wild strawberry and cherry are in perfect harmony, with terroir-driven hints of saddle leather, anise, pennyroyal and wild mushrooms, as well as notes of confectionary spices and vanilla from aging in the finest French oak.

SRP: \$58

Production & Technical Data

Variety: 100% Pinot Noir Average Sugar at Harvest : 24.5° Brix

Appellation: Anderson Valley Aging & Oak: 16 months | 100% French oak | 60% new, 20% 2nd vintage, 20% neutral

Harvest Dates:
August 24– October 4 Fermentation: 12 to 18 days at 82°F

Inaugural Vintage: 1997 pH: 3.79 TA : 5.3 g/L

Formats Available: 375 mL,
750 mL, 1.5L, 3L Alcohol: 14.5%

