

# Goldeneye

ANDERSON VALLEY

## 2016 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

The 2016 growing season delivered another exceptional vintage to the Anderson Valley. Early and consistent spring rains provided for an excellent fruit set, followed by ideal summer temperatures, which brought the acidity and flavor profiles of the grapes into perfect balance. This sequence led us to begin harvesting our warmer estate vineyards beginning in mid-August, while a well-timed mid-September heat spike allowed our grapes in the cooler “deep end” of the valley to develop beautiful structures and lush flavors.

### COMMENTS FROM THE WINEMAKER

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.

### VARIETAL CONTENT

100% Pinot Noir

### HARVEST INFORMATION

Appellation: Anderson Valley  
Harvest Dates: August 24 – October 4, 2016  
Average Sugar at Harvest: 24.5° Brix  
4 Vineyards Harvested

### COOPERAGE

100% French Oak Burgundy-style barrels (228 liters)  
60% New, 20% Second, 20% Neutral  
Medium plus toast: Allier, Vosges and Tronçais Forests  
Barrel Aging: 16 months

### TECHNICAL DATA

Alcohol: 14.5%  
0.53g/100 ml titratable acidity  
pH: 3.79

