

Goldeneye

2020 ANDERSON VALLEY BRUT ROSÉ SPARKLING WINE

Anderson Valley has earned acclaim for the complexity and distinctiveness of its sparkling wines. Made from our very best blocks of Pinot Noir and Chardonnay, our vibrant and alluring Goldeneye Brut Rosé captures the rich diversity of our estate program, offering vivid layers of blood orange, honeydew and hazelnut flavors.

VINTAGE NOTES

After a very dry winter and a cold early spring, April and May brought warmer weather to Anderson Valley, along with budbreak and bloom. As the summer progressed, the temperatures grew warmer, with a significant mid-August heat spike marking the beginning of our sparkling wine harvest. While mid-August also brought wildfires to much of wine country, our distance from the smoke minimized the impact. Even so, we did extensive testing to ensure only the finest grapes were used for our 2020 wines, excluding any fruit that did not meet our standards. While 2020 produced a small crop, the wines are beautifully concentrated, with lovely tension, firm tannins, savory notes and vibrant, fresh-fruit flavors.

WINEMAKING NOTES

This vivacious Brut Rosé beckons with enticing aromas of peach nectar, lemon custard, juicy pear and hints of brioche. On the palate it is supple and lively, with delicate bubbles adding brightness and energy to tantalizing layers of golden raspberry, white nectarine and Meyer lemon.

WINEMAKING

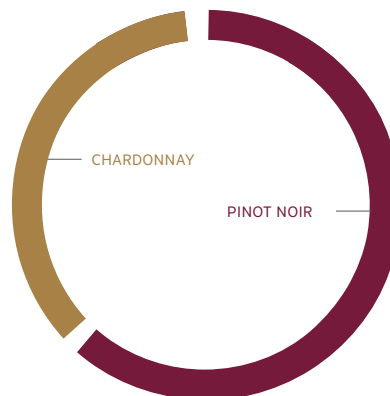
APPELLATION	Anderson Valley	ALCOHOL	12.5%
METHOD	Méthode champenoise <i>Also known as the traditional method. The key element to this process is a secondary fermentation in the bottle.</i>	PH	3.09
OAK PROFILE & AGING	Barrel aged for 8 months in 100% neutral French oak. 24 months en tirage.	ACIDITY	0.92 g/100 ml
VARIETAL COMPOSITION	56% Pinot Noir, 44% Chardonnay		
RESIDUAL SUGAR	4.6 g/L		



VARIETAL CONTRIBUTIONS

PINOT NOIR Enhances body, structure & complexity.

CHARDONNAY Brightness, freshness, minerality, elegance.



THE DUCKHORN PORTFOLIO



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