

# 2016 GOLDENEYE BRUT ROSÉ SPARKLING WINE

## Key Accolades

v16 93 Pts., *International Wine Review*.

v15 92 Pts., *Wine Spectator*. v15 91 Pts., *Wine Enthusiast*.

## Tasting Notes

This dazzling Brut Rosé offers vibrant aromas of orange marmalade and biscuits, with hints of wild strawberry and ripe cherry. An electric undercurrent of racy acidity adds poise and dimension to this plush, richly textured sparkler, while bright fruit flavors and hints of baking spice, lemon zest and freshly-baked brioche dance across the palate.

**SRP: \$65**

## Production & Technical Data

Varieties: 60% Pinot Noir,  
40% Chardonnay

UPC: 669576 03011 0

Appellation: Anderson Valley

Aging & Oak: 8 Months |  
100% neutral French Oak |  
30% Malolactic Fermentation

Harvest Dates: August 22 – August 26

Fermentation: 20 days at 52°F

Inaugural Vintage: 2012

pH: 3.10      TA : 8.5 g/L

Format Available: 750 mL

Alcohol: 12%

