

2017 GOLDENEYE ANDERSON VALLEY PINOT NOIR

Key Accolades

v16 92 Pts., *Wine Enthusiast*. v16 90 Pts., *Jeb Dunnock*.

Tasting Notes

Capturing the rustic elegance of the Anderson Valley, this wine begins with lively aromas of fresh-picked wild strawberry, dusty earth and sweet tobacco leaf. The dynamic strawberry aromas are echoed on the palate, where they are supported by supple tannins and a bright underlying acidity that adds energy and zest to a long, nuanced finish.

SRP: \$58

Production & Technical Data

Variety: 100% Pinot Noir	UPC: 669576 01952 8
Appellation: Anderson Valley	Aging & Oak: 16 months 100% French oak 60% new, 20% 2 nd vintage, 20% neutral
Harvest Dates: September 3 – October 7	Fermentation: 15 days at 75°F
Inaugural Vintage: 1997	pH: 3.58 TA : .58 g/100ml
Formats Available: 375 mL, 750 mL, 1.5L, 3L	Alcohol: 14.5%

