



2023 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.

Vintage Notes

After ample winter rains replenished the soils, a cold spring delayed budbreak and set the stage for a long, slow growing season. With cooler temperatures into the summer months, full veraison was delayed until early August. We began harvesting our sparkling grapes on September 8th, with our still wine picks commencing on September 27th and concluding on October 30th. Though one of the coolest vintages in memory, even at lower sugar levels, our 2023 grapes showed exceptional color and concentration. As a result, 2023 looks to be one of the finest Anderson Valley vintages ever, offering wines with beautiful structure, refined tannins and a distinctive elegance.

Winemaking Notes

Bright and alluring, this Pinot Noir opens with captivating aromas of fresh sage, pennyroyal, fennel, and a touch of pink peppercorn. On the palate, polished tannins and vibrant acidity frame juicy flavors of cranberry, blood orange, and acai berry, with subtle notes of sarsaparilla, pomegranate, and a delicate whisper of pink tea rose on the graceful, lingering finish.

Appellation · Anderson Valley

Vineyard · Confluence, Gowan Creek, The Narrows, Cerise, Conzelman, Day Ranch

Varietal Composition · 100% Pinot Noir

Alcohol · 14.2%

PH · 3.48

Acidity · 0.58 g/100 mL

Oak Profile & Aging · Aged 16 months in 100% French oak, 47% new, 53% neutral

Soils · Wolfey-Bearwallow Complex; Pinole, Perrygulch, and Boontling Loams

Fermentation · Mixture of commercial yeast strains; all small lot, open-top fermentations separated by pick day, block, and clone; average fermentation was 12 days.

Clones · Various

Rootstock · Various

