



2023 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 tantalizing layers of white peach, golden raspberry and fresh-baked bread.

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

Crafted in the traditional Méthode Champenoise, this Brut Rosé offers fresh aromas of stone fruit, tea rose, and lime zest. The palate is bright and balanced, with Chelan cherry, white nectarine, a supple mousse, and tiny bubbles, finishing with a slight zip of acidity.

Appellation • Anderson Valley

Vineyard • The Narrows & Day Ranch

Alcohol • 12.5%

PH • 2.99

Acidity • 0.79 g/100 mL

Residual Sugar • 3.7 g/L

Varietal Composition • 63% Pinot Noir, 37% Chardonnay

Varietal Contributions

Pinot Noir • Enhances body, structure & complexity.

Chardonnay • Brightness, freshness, minerality, elegance.

Oak Profile & Aging • Barrel aged for 8 months in 100% neutral French oak; 24 months en tirage

Method • Méthode champenoise • Also known as the traditional method. The key element to this process is a secondary fermentation in the bottle.

