

Goldeneye

NORTH COAST BRUT ROSÉ SPARKLING WINE

Crafted from Pinot Noir, Chardonnay and Pinot Meunier grown at some of the finest cool-climate vineyards on California's acclaimed North Coast, our Goldeneye Brut Rosé is a beautifully poised and elegant sparkling wine, with a supple, creamy mouthfeel and tantalizing layers of fresh strawberry, cherry, zesty orange and yeasty brioche.

WINEMAKING NOTES

This tantalizing Brut Rosé displays effervescent aromas of apricot, honeysuckle, lemon peel and yeasty brioche. On the palate, beautifully articulated layers of fresh strawberry, Bing cherry and zesty orange fill the mouth, with a soft, creamy texture and supple mousse carrying the flavors to a bright, lingering finish.

WINEMAKING

APPELLATION

North Coast

SUB-APPELLATIONS

Sonoma County, Solano County, Mendocino County

METHOD

Méthode champenoise

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

FERMENTATION & AGING

26 months en tirage

ALCOHOL

12.5%

RESIDUAL SUGAR

6.0 g/L

PH

3.00-3.20

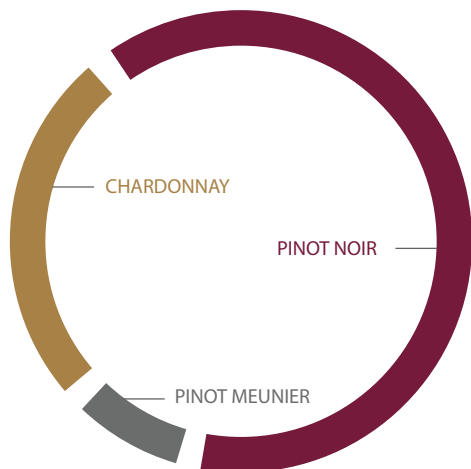
DOSAGE

0.5-1.0 g/dL

ACIDITY

0.7-0.9 g/100 ml

VARIETAL COMPOSITION



VARIETAL CONTRIBUTIONS

- PINOT NOIR** Enhances body, structure & complexity.
- CHARDONNAY** Brightness, freshness, minerality, elegance.
- PINOT MEUNIER** Floral aromatics & rich, fruit flavors.



THE DUCKHORN PORTFOLIO



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