

2017 GOLDENEYE TEN DEGREES ANDERSON VALLEY PINOT NOIR

Key Accolades

v17 92 Pts., *Wine Spectator*. v17 93 Pts., *Jeb Dunnock*.
v16 95 Pts., *Wine Enthusiast*. v16 91 Pts., *Wine Spectator*.
v16 90 Pts., *Wine & Spirits*.

Tasting Notes

The pinnacle of our portfolio, Ten Degrees showcases the depth and diversity of our Anderson Valley estate vineyards, offering fragrant layers of blueberry and blackberry, as well as sophisticated notes of redwood forest, moist earth and spice. Though rich and alluring on the palate, a beam of bright acidity adds depth and nuance to the dark berry flavors, with hints of tobacco leaf, anise and pennyroyal revealing themselves as the wine evolves in the glass.

SRP: \$130

Production & Technical Data

Variety: 100% Pinot Noir	UPC: 669576 01833 0
Appellation: Anderson Valley	Aging & Oak: 16 months 100% New French Oak
Harvest Dates: September 3-29	Fermentation: 15 days at 80°F
Inaugural Vintage: 2006	pH: 3.73 TA : 0.531 g/100ml
Format Available: 750 mL	Alcohol: 14.5%

