

2018 GOLDENEYE TEN DEGREES ANDERSON VALLEY PINOT NOIR

Key Accolades

v17 94 Pts., *Wine Enthusiast*. v17 92 Pts., *Wine Spectator*.
v17 93 Pts., *Jeb Dunnock*

Tasting Notes

Deep, rich and alluringly aromatic, this wine displays both red and black fruit notes, with layers of plum, blackberry, strawberry and raspberry mingling with hints of earth, anise, spearmint and saddle leather. On the palate, the lush fruit flavors are framed by a firm texture and a dynamic, acid-driven energy that provides lovely lift and focus to a long resonant finish.

SRP: \$130

Production & Technical Data

Variety: 100% Pinot Noir

UPC: 669576 01833 0

Appellation: Anderson Valley

Aging & Oak: Aged in 70% new French oak, 30% neutral French oak (15% once-filled, 15% old wood)

Fermentation: Cold-soaked for 3 days using natural temperatures, fermented in small open-top tanks, punched-down twice a day & pressed using basket press.

Inaugural Vintage: 2006

pH: 3.50

TA : 0.57 g/100ml

Format Available: 750 mL

Alcohol: 14.5%

