

2019 GOLDENEYE TEN DEGREES ANDERSON VALLEY PINOT NOIR

Key Accolades

v18 95 Pts., *Decanter*. v18 95 Pts., *James Suckling*.
v18 94 Pts., *Wine Enthusiast*.

Tasting Notes

Beautifully complex and alluring, this remarkable wine embodies the majesty of the Anderson Valley, offering tantalizing aromas of Luxardo cherry, blackberry compote, white pepper and sweet baking spices, as well as hints of star anise and sea breeze salinity. On the palate, luxurious black and red berry flavors are framed by plush tannins and bright, balanced acidity. Beneath the fruit, subtle layers of earthy minerality emerge to create a lush and sophisticated finish.

SRP: \$130

Production & Technical Data

Variety: 100% Pinot Noir

UPC: 669576 01833 0

Appellation: Anderson Valley

Aging & Oak: 16 months | 100% French oak | 70% new, 30% neutral

Fermentation: Used a mixture of whole cluster/destemmed fruit and native/inoculated ferments, all punched down twice daily in small 3-ton open top tanks for an average of 14 days.

Inaugural Vintage: 2006

pH: 3.62

TA : 0.52 g/100ml

Format Available: 750 mL, 1.5L, 3L

Alcohol: 14.2%

