

2022 GOLDENEYE TEN DEGREES ANDERSON VALLEY PINOT NOIR

Key Accolades

v21 90 Pts., *Wine Spectator*. v19 96 Pts., *James Suckling*.
v19 95 Pts., *Wine Enthusiast*.

Tasting Notes

A rich and inviting experience, this pinnacle Pinot Noir is immediately captivating, with notes of savory nutmeg, cinnamon and fresh sage complemented by hints of leather and ripe black cherry. Thoughtfully crafted with equal parts new and neutral oak, it is structured on the palate, with smooth tannins supporting enticing flavors of blackberry, red currant and blueberry compote. It departs with a poetic impression of sophistication and depth that invites you to savor each moment.

Production & Technical Data

SRP: \$130

VARIETAL COMPOSITION

100% Pinot Noir

APELLATION

Anderson Valley

AGING & OAK

16 months | 100% French oak | 50% new, 50% neutral

FERMENTATION

Small lot open-top fermentations using a combination of cap management strategies.

INAUGURAL VINTAGE

2006

ALCOHOL

14.2%

pH

3.53

TA

5.8 g/L

FORMATS AVAILABLE

750 mL

UPC

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