



2016 Ten Degrees Anderson Valley Pinot Noir

In 1996, building on their tradition of excellence established at Duckhorn Vineyards, and their growing love of Pinot Noir, Dan and Margaret Duckhorn came to Anderson Valley to found Goldeneye. Anderson Valley has since earned acclaim as one of the world's greatest Pinot Noir regions. Representing the pinnacle of our winemaking portfolio, Ten Degrees is made from only our finest lots, making it a Pinot Noir of unparalleled grace and grandeur.

In the Vineyards

The 2016 growing season delivered another exceptional vintage to the Anderson Valley. Early and consistent spring rains provided for an excellent fruit set, followed by ideal summer temperatures, which brought the acidity and flavor profiles of the grapes into perfect balance. This sequence led us to begin harvesting our warmer estate vineyards beginning in mid-August, while a well-timed mid-September heat spike allowed our grapes in the cooler “deep end” of the valley to develop beautiful structures and lush flavors.

Comments from the Winemaker

The pinnacle of our portfolio, Ten Degrees showcases the depth and diversity of our three Anderson Valley estate vineyards. Both opulent and impeccably balanced, it combines the age-worthy structure and lush blueberry and blackberry flavors of Gowan Creek Vineyard with the vibrant strawberry and black cherry elements of Confluence Vineyard. Throughout it all, notes of truffles and earthy minerality from The Narrows Vineyard add depth and complexity, while carrying the wine to a long, sophisticated finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Anderson Valley

Harvest Dates: August 27 – October 5

Average Sugar at Harvest: 25° Brix

Cooperage

100% French oak

Barrel Aging: 16 months

60% new, 20% neutral, 20% second vintage

Production and Technical Data

Alcohol: 14.5%

0.539 g/100 ml titratable acidity

15 days fermentation at 80°F

pH: 3.55

