

Goldeneye

2019 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.

VINTAGE NOTES

The 2019 Anderson Valley growing season produced one of the most exceptional vintages in Goldeneye's three-decade history. A dry winter and cool, wet spring delayed budbreak until the first week of April. This was followed by ideal temperate weather in late spring and summer, which ensured an excellent fruit set and veraison, as well as a long, measured growing season. After harvesting our first blocks of Pinot Noir on September 4th, the temperate weather continued into the autumn months, allowing us to pick every block at ideal phenological ripeness, with harvest concluding on October 15th. The length and quality of the growing season ensured that we had numerous beautiful lots to choose from when blending, resulting in wines with vibrant aromatics, bold textures and wonderful complexity and richness.

WINEMAKING 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.

WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	Confluence, Gowan Creek & The Narrows Vineyards		
VARIETAL COMPOSITION	100% estate Pinot Noir		
OAK PROFILE & AGING	Aged in French oak for 16 months 70% new oak, 30% neutral		
ROOTSTOCK	101-14, 3309, & SO4	ALCOHOL	14.2%
CLONES	Pommard 4 & 5, Martini, & 115	pH	3.62
SOILS	Pinole loam, Perrygultch loam, & Bearwallow-Wolfey complex	ACIDITY	0.52 g/100 ml
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.		



THE DUCKHORN PORTFOLIO



GoldeneyeWinery.com | 9200 CA-128 Philo, CA 95466 | (707) 895-3202