. Goldeneye

2022 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

After a relatively dry winter, cool spring temperatures led to a later-than-normal budbreak, followed by bloom in June. Summer brought delightfully temperate weather, ensuring slow, steady ripening. After picking our first sparkling wine grapes in late August, a heat event in early September accelerated ripening. Fortunately, due to the cooler summer, the grapes were at an ideal stage of maturity to benefit from the heat. Our vineyards got a much-needed drink of water and cooldown a week later when we received 3 inches of rain, which slowed ripening and allowed us to be methodical in our picking decisions. While our grapes show the natural diversity of the vineyards they come from, the wines are beautifully structured with excellent concentration and impeccably balanced acids.

Winemaking 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.

Appellation · Anderson Valley

Vineyard · Gowan Creek, The Narrows & Confluence Vineyards

Varietal Composition · 100% estate Pinot Noir

Alcohol · 14.2%

PH · 3.53

Acidity · 0.58 g/100 mL

Oak Profile & Aging · Aged 16 months in 100% French oak, 50% new, 50% neutral

Soils · Pinole and Perrygulch loam, Bearwallow-Wolfey complex

Fermentation · Small lot open-top fermentations utilizing a combination of cap management strategies.

Clones • 115, 667, 777, Swan, Martini, Pommard, Mt. Eden

Rootstock • 16, 16C, 110R, 101-14, 3309, Riparia Gloire

