

Goldeneye Ten Degrees Anderson Valley Pinot Noir

COUNTRY	REGION	GRAPE	VINTAGE
United States	California	100% estate Pinot Noir	2016

ABOUT THE DOMAINE

Goldeneye began making acclaimed Pinot Noirs from its estate winery in the Anderson Valley in 1996. Guided by Winemaker Katey Larwood, Goldeneye is dedicated to crafting wines of refinement and elegance from a rich palette of terroir inspired fruit that includes four Estate vineyards planted to 24 clones of Pinot Noir on 13 different rootstocks. Reflecting the Mendocino Coast's unique marine influences, sites and soils, these grapes create complex, elegant Pinots. To further enhance natural depth and distinctiveness, only a small percentage of the finest fruit is selected for each vintage, before applying small-lot, artisan winemaking techniques.

WINEMAKING

15 days fermentation at 80°F. This wine has been aged for 16 months in 100% French oak - 60% new, 20% neutral, 20% second vintage.

TASTING NOTES

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 flavours 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.



TECHNICAL NOTES

Alcohol by volume
14.5%

Acidity
0.539 g/100ml

pH
3.55