2011 Goldeneye Ten Degrees Estate Grown Anderson Valley Pinot Noir

DUCKHORN WINE COMPANY

Goldeneye Ten Degrees is the highest rated wine that we've ever made in 30 years!

Composition: 100% Pinot Noir

Winemaker: Michael Fay

Appellation: Anderson Valley

Winemaking: The name Ten Degrees pays homage to the cool climate of the Anderson Valley and the fact that even though our four estate vineyards span a modest eight miles, they often display a temperature variance of as much as 10 degrees. To add to this natural climactic diversity, our Estate program consists of 200 acres and more than 96 individual blocks of Pinot Noir with 49 unique combinations of clone and rootstock material.

Key Accolades: v10 93 Pts. *Wine Spectator*. V10 92 Pts., *Wine Enthusiast*. v10 91 Pts., *Connoisseurs' Guide to California Wine*. v09 94 Pts., *Wine Enthusiast*. v09 91 Pts., *Connoisseurs' Guide to California Wine*. v07 98 Pts., *Wine Enthusiast*. v07 91 Pts., *Wine Spectator*.

UPC: 669576 018330
Case: 60 669576 01833 6
TTB Approval: 09065000000029

Alcohol: 14.5%

Market Trends/Opportunity: Pinot Noir luxury category is +53% vs. PY.

Availability: Limited

SRP: $115

Tasting Notes: Our 2011 Ten Degrees is a wine with a profound sense of place. From our Gowan Creek Vineyard, it draws a plush fruit core of Santa Rosa plum and blackberry, alongside layers of sandalwood, dark chocolate and clove. Confluence Vineyard contributes length and breadth with fine, textured tannins and underscoring notes of red cherries, wet stone, pennyroyal and cinnamon. Rounding out the blend, our Split Rail Vineyard brings an almost architectural structure to the wine, as well as weight, body and notes of fennel, leather and candied spice.

Recommended Pairings: Grilled Salmon/Tuna, Pork, Mushrooms, Wild Rice, Braised Duck, Gruyere, Brie, Truffle Cheese.

Marquee Accounts: Ruth's Chris, Oceanaire, Mastro's, Bix, Gary Danko, Morton's, Bottega, Charlie Palmer, Flemings, Emeril's, Bellagio

Formats Available: 750ml