

Goldeneye®

ANDERSON VALLEY

2013 TEN DEGREES ANDERSON VALLEY PINOT NOIR

The name Ten Degrees pays homage to the unique, 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 from The Narrows Vineyard in the cool “deep end” to our Confluence Vineyard in the south. 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.

IN THE VINEYARD

An extremely dry winter was followed by just enough spring rain to carry us through to a successful harvest. With very few frost days, the fruit set was excellent throughout our estate vineyards. To ensure a perfectly sized, well-balanced crop we were very active in fruit dropping. The remaining clusters were compact, with the abundant small berries that are perfect for high-quality wine. We started harvest 10 days earlier than normal, during a period of ideal temperate weather that allowed us to pick at a leisurely pace, while ensuring optimal ripeness. The resulting wines are marked by a complexity only achieved in cooler years with coursing acidity, beautiful high-toned fruit and nuanced minerality.

COMMENTS FROM THE WINEMAKER

Ten Degrees is the pinnacle of what we strive for at Goldeneye, offering a richness and texture that can only be achieved by an uncompromising focus on our estate vineyards. This wine proudly displays all of the unique characteristics from our four estate vineyards, balancing the lush texture of our Confluence Vineyard, the richness and opulent dark fruit of Gowan Creek, the structure and intensity of Split Rail, and the wild forest character of The Narrows. Ten Degrees finishes with satisfying notes of boysenberry, saddle leather and just the right amount of toasty oak.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley
Harvest Dates: September 9 – October 8, 2013
Average Sugar at Harvest: 25° Brix
4 Vineyards Harvested

COOPERAGE

100% New French oak
Medium toast: Allier, Vosges and Tronçais Forests
Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 14.5%
0.5 g/100 ml titratable acidity
pH: 3.61
Bottled: February 2015
Released: March 2016

