

## 2009 GOLDENEYE ANDERSON VALLEY PINOT NOIR

*Goldeneye embodies the Anderson Valley appellation, the highest rated Pinot Noir appellation in California!*



<b>Composition:</b> 100% Pinot Noir	<b>Market Trends/Opportunity:</b> #1 Selling \$50+ Pinot Noir in the U.S. 52 weeks >\$20 category +39%.
<b>Winemaker:</b> Zach Rasmuson	<b>Availability:</b> National
<b>Appellation:</b> Anderson Valley	<b>SRP:</b> \$55
<b>Winemaking:</b> Blending grapes from four estate vineyards, we are dedicated to crafting wines of refinement and elegance from a palette of terroir-inspired fruit. Reflecting the Mendocino Coast's marine influences, sites and soils, these grapes create sublime and sophisticated Pinot Noir. To enhance depth and complexity, we select a small percentage of the finest fruit for each vintage before applying small-lot winemaking techniques.	<b>Tasting Notes:</b> Aromas of pennyroyal and sassafras shine through on the nose, alongside notes of plum, cherry candy, nutmeg and earth. The entry offers a spectrum of berry flavors, ranging from dark red fruit to blueberries and blackberries, all supported by posh oak, tobacco, leather and earth. An excellent tannin structure adds to the appealing texture of this wine and leads to a finish supported by refreshing acidity.
<b>Key Accolades:</b> v07 94 Pts., <i>Wine Review Online</i> , v07 "2010 Pinot Noir of the Year", Tom Simoneau. v07 90 Pts., <i>Wine &amp; Spirits</i> , v06 91 Pts., <i>Wine Enthusiast</i> . v06 90 Pts., <i>Wine Spectator</i> .	<b>Recommended Pairings:</b> Grilled Salmon/Tuna, Pork, Mushrooms, Wild Rice, Braised Duck, Gruyere, Brie, Truffle Cheese.
<b>UPC:</b> <b>Bottle:</b> 669576 019528 <b>Case:</b>	<b>Marquee Accounts:</b> Ruth's Chris, Oceanaire, Mastro's, Bix, Gary Danko, Morton's, Bottega, Charlie Palmer, Flemings, Emeril's, Bellagio
<b>SCC:</b> 10349-000-000011	<b>Formats Available:</b> 375ml, 750ml, 1.5L, 3L
<b>TTB Approval:</b> 10349-000-000011	<b>Alcohol:</b> 14.5%