

# 2016 GOLDENEYE TEN DEGREES ANDERSON VALLEY PINOT NOIR

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## Key Accolades

v15 94 Pts., *Wine Enthusiast*. v15 92 Pts., *Wine Spectator*.

## Tasting Notes

The pinnacle of our portfolio, 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 flavors 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.

**SRP: \$125**

## Production & Technical Data

Variety: 100% Pinot Noir      Average Sugar at Harvest : 25.0° Brix

Appellation: Anderson Valley      Aging & Oak: 16 months | 100% New French Oak

Harvest Dates:  
August 27 – October 5      Fermentation: 15 days at 80°F

Inaugural Vintage: 2006      pH: 3.55      TA : 5.39 g/L

Format Available: 750 mL      Alcohol: 14.5%

