Goldeneye

2021 TEN DEGREES ANDERSON VALLEY PINOT NOIR

In 1996, building on their tradition of excellence established at Duckhorn Vineyards, and their growing love of Pinot Noir, Dan and Margaret Duckhorn came to Anderson Valley to found Goldeneye. Anderson Valley has since earned acclaim as one of the world's greatest Pinot Noir regions. Representing the pinnacle of our winemaking portfolio, Ten Degrees is made from only our finest lots, making it a Pinot Noir of unparalleled grace and grandeur.

VINTAGE NOTES

After a dry winter we received a bit of welcome rainfall in early March followed by a mild warm-up that helped to push the first buds. By mid-April, all three estate vineyards had reached 100% budbreak, with healthy balanced vines throughout the valley. Summer was dry and mild, with a few hot days to help promote even ripening. We harvested Chardonnay for our sparkling wines beginning in mid-August, with our first Pinot Noir at the start of September. After a late-August heatwave, harvest began in earnest until a natural cool-down slowed the pace, and our last pick was on October 6th. Another stellar vintage in Anderson Valley, the quality of the fruit was exceptional, producing incredibly concentrated, flavorful and aromatic wines.

WINEMAKING NOTES

Both soulful and cerebral, this exquisitely complex wine embodies the majesty of the Anderson Valley, offering sophisticated aromas of sage, anise, cinnamon, fennel pollen and wet stone minerality. On the palate, silky, refined tannins frame the freshness and purity of the fruit, as layers of black cherry, cranberry, blueberry and marionberry emerge over time, with notions of cedar and cardamom lingering on the long, graceful finish.



WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	Confluence, Gowan Creek & The Narrows Vineyards		
VARIETAL COMPOSITION	100% estate Pinot Noir		
OAK PROFILE & AGING	Aged in French oak for 16 months 47% new oak, 53% neutral	Агсоног	14.2%
Selection	32 of the best barrels from our finest estate lots from vintage 2021.	РΗ	3.48
ROOTSTOCK	101-14, 3309, SO4, 5C, 110R	ACIDITY	0.57 g/100 ml
CLONES	667, 115, 13A, Pommard, 777, 37		
Soils	Pinole and Perrygulch loam, Bearwallow-Wolfey complex		
FERMENTATION	Small lot open-top fermentations using a combination of cap management strategies.		