

*Goldeneye*<sup>®</sup>

ANDERSON VALLEY

**2009 ANDERSON VALLEY PINOT NOIR  
ESTATE GROWN – TEN DEGREES**

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**

The 2009 harvest began at a measured pace in our Confluence and Gowan Creek vineyards, before the arrival of a ten-day heat wave. This heat wave was beneficial for two main reasons. Not only did it push the fruit in the warmer end of our valley to perfect ripeness, it allowed the vineyards in the colder “deep end” to catch up from a cool growing season. Just as important, the heat was followed by an extended cool-down, which essentially “held” the fruit in perfect balance as we picked block by block to garner the best wines.

**COMMENTS FROM THE WINEMAKER**

This is a showstopper—rich, round, dense and intense, with perfumed, fresh fruit aromatics that also offer more brooding layers of flowers, meat, tobacco and toast. On the palate, this wine is opulent and elegant with rich cherry and berry flavors, underscored by notes of sweet sandalwood and bacon fat, all supported by a beam of Anderson Valley acidity that contributes to the wine’s focus, structure and exceptional length.

**VARIETAL CONTENT**

100% Pinot Noir

**HARVEST INFORMATION**

Appellation: Anderson Valley

Harvest Dates: September 10 – October 22, 2009

Average Sugar at Harvest: 25.9° Brix

4 Vineyards Harvested

**COOPERAGE**

70% New, 30% Second Vintage French oak

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 Months

**TECHNICAL DATA**

Alcohol: 14.5%

0.51 g/100 ml titratable acidity

pH: 3.81

Bottled: January 2011

Released: March 2012