

Goldeneye®

ANDERSON VALLEY

2010 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 season began with a wet winter and spring. Despite rain and cool temperatures we had a window of good weather during bloom, and saw little-or-no shatter. Overall, we set a normal crop load of approximately 2.0-2.5 tons per acre. We chose not to do any substantial leaf stripping. As a result, we saw almost no sun damage during a heat event in late August. This ideal hot weather allowed the vines to focus on ripening. Harvest began on September 15, and we picked our Estate vineyards block by block over five weeks. While the Brix were a little lower than normal, we always pick in a spectrum of Brix for added complexity, and all our fruit was in the preferred range. Overall, the 2010 vintage produced great color, fantastic aromatics and balanced acids, all with the fleshy structure and texture that are hallmarks of great Anderson Valley Pinot Noir.

COMMENTS FROM THE WINEMAKER

Made from our finest lots of wine, the 2010 Ten Degrees captures the rich diversity of our Anderson Valley Estate program. From its dark, brooding color to its aromas of cinnamon and white pepper, this is a wine that displays both power and poise. On the palate, it is round and rich with a dark fruit core. As it opens, layers of raspberry, espresso and bittersweet chocolate reveal themselves, all supported by balanced oak and acid. Sweet cigar box notes linger on the finish, extending the length of this deep, nuanced wine.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Dates: September 14 – October 21, 2010

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%

0.52 g/100 ml titratable acidity

pH: 3.83

Bottled: January 2012

Released: March 2013