

# Goldeneye

## 2018 ANDERSON VALLEY TEN DEGREES 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

The 2018 growing season was one of the finest Anderson Valley Pinot Noir vintages of the past decade. A dry winter and a cool, damp spring delayed budbreak and bloom by several weeks, and helped the vines to avoid any potential spring frost issues. Lovely weather throughout summer allowed for abundant hangtime and ideal ripening, leading to our first Pinot Noir pick on September 12th. The temperate weather continued into autumn, ensuring that we were able to pick every block and vineyard at the height of perfection. As a result, our 2018 wines are beautifully aromatic, with striking natural acidity, rich textures and alluring varietal flavors.

### WINEMAKING NOTES

Deep, rich and alluringly aromatic, this wine displays both red and black fruit notes, with layers of plum, blackberry, strawberry and raspberry mingling with hints of earth, anise, spearmint and saddle leather. On the palate, the lush fruit flavors are framed by a firm texture and a dynamic, acid-driven energy that provides lovely lift and focus to a long resonant finish.

### WINEMAKING

#### APPELLATION

Anderson Valley

#### VINEYARDS

Confluence, Gowan Creek & The Narrows Vineyards

#### VARIETAL COMPOSITION

100% estate Pinot Noir

#### ALCOHOL

14.5%

#### OAK PROFILE & AGING

Aged in 70% new French oak, 30% neutral French oak (15% once-filled, 15% old wood)

#### pH

3.50

#### SOILS

Pinole/Perrygulch loam & Hopland-Wohly/Wolfey-Bearwallow complex

#### ACIDITY

0.57g /100 ml

#### CLONES

Pommard, 115, 5, Martini, 2A, 667, 828 & 777

#### ROOTSTOCK

5C, 3309 & 101-14

#### FERMENTATION

Cold-soaked for 3 days using natural temperatures, fermented in small open-top tanks, punched-down twice a day & pressed using basket press.



## DUCKHORN PORTFOLIO



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