

Goldeneye

ANDERSON VALLEY

2014 TEN DEGREES ANDERSON VALLEY PINOT NOIR

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

For the third year in a row, the Anderson Valley enjoyed an outstanding growing season in 2014. A dry winter was followed by a very wet early spring that ensured enough water for another successful vintage. The vines developed with excellent balance, providing compact clusters and small berries, which in turn led to excellent color, texture and flavors. Harvest began two weeks earlier than normal, with ideal weather conditions alternating between the 70s and 80s. With no threat of rain, we were able to pick all of our grapes exactly when we wished, resulting in complex and richly textured wines. Across the board, yields were lower than the two previous vintages, and quality was sky high.

COMMENTS FROM THE WINEMAKER

The pinnacle of our portfolio, Ten Degrees showcases our four estate vineyards to express the beauty and elegance of Anderson Valley Pinot Noir. Highlighting the lush texture of our Confluence Vineyard, the richness and opulent dark fruit of Gowan Creek, the structure and intensity of Split Rail, and the wild, rustic character of The Narrows, Ten Degrees is an impeccably balanced and age-worthy wine that reveals itself in complex layers. Notes of leather, spice, currant and blueberry glide across the silky palate, finishing with a hint of pennyroyal and a kiss of toasty oak.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley
Harvest Dates: August 28 - September 17, 2014
Average Sugar at Harvest: 24.5° Brix
4 Vineyards Harvested

COOPERAGE

100% New French oak Burgundy-style barrels (228 liters)
Medium toast: Allier, Vosges and Tronçais Forests
Barrel Aging: 16 months

TECHNICAL DATA

Alcohol: 14.5%
0.51g/100 ml titratable acidity
pH: 3.75