



DOMAINE CARNEROS.

2024 La Rocaille Chardonnay

BLEND

100% Estate Grown Chardonnay

15 Months Barrel Aged in French oak, 38% *new*

Vineyard: La Rocaille, Clone: Alexander Valley

ABOUT OUR LA ROCAILLE VINEYARD

Claude Taittinger named this vineyard "La Rocaille," French for "rock garden," as a connection to the famous rock piles in the Burgundy region of France. Domaine Carneros began farming this site in 1992, only a few years after the Château was completed. Located on the eastern side of the Carneros appellation it is only 30 acres, our smallest vineyard, and has proven to be a winner with the grapes forming a consistent foundation to our two flagship wines, Le Rêve and Famous Gate. At only 136 cases this release is small, just like the vineyard, but offers the highest expression of our Carneros terroir.

HARVEST NOTES

The growing season began with abundant rains and continued with a short frost season and mild spring weather. The winter rain allowed for full reservoirs and healthy canopies in the vineyards, and moderate summer temperatures with occasional short periods of heat were perfect conditions to ripen a slightly above-average crop of very high-quality fruit. With a brief July heat spike, the 2024 vintage began ripening stages earlier than usual, but moderate temperatures then allowed for steady ripening until our official 38th harvest commenced on August 14.

WINEMAKER'S TASTING NOTES

Delicate aromas of butter cream, chamomile, and vanilla leap from the glass. The supple mouthfeel offers a beautiful balance of oak and fruit, with notes of lemon meringue and toasted almond. One-quarter of the fermentation was conducted in the concrete "egg" tank, the remainder in mostly neutral barrel fermentation with just a touch of new (38%) steam bent French oak to support but not overwhelm the fruit.

SUGGESTED PAIRINGS

This Chardonnay shines alongside dishes that offer a creamy, bright counterpoint, such as herb-flecked risotto or grilled oysters with a squeeze of lemon. Our winemakers suggest enjoying it with sole meunière or a croque madame.

TECHNICAL DATA

Appellation: Carneros

Harvest brix: 23.0°

Final pH: 3.30

Final Acid: 0.72g/100ml

Alcohol: 14.0%

PRICE

\$49

Only 136 cases produced. Winery Exclusive.

