DOMAINE CARNEROS

2022 Ultra Brut Magnum



Blend
53% Estate Grown Chardonnay
47% Estate Grown Pinot Noir

About our Ultra Brut
Ultra Brut is our driest sparkling wine, its low dosage highlighting the structure and minerality of our Brut. Very dry and brisk, it is a contemplative wine that appeals to the true aficionado. Méthode traditionnelle winemaking and three years aging adds depth to this blend of estate grown sustainably farmed Chardonnay and Pinot Noir.

Harvest Notes
An early winter downpour and spring rains filled our reservoirs after two consecutive drought years and contributed to healthy vines. The growing season was consistent and mild with the moderating influence of the Carneros marine layer allowing the grapes to mature slowly. We began harvest on August 3 and all the fruit for our sparkling wines was hand-picked and pressed by Labor Day. Slightly lower than average yields resulted in high-quality wines of great balance and depth of flavor with both power and finesse.

Winemaker's Tasting Notes
Our 2022 vintage is a classic expression of our Ultra Brut. A mélange of lemon curd, peaches, and white flowers on the nose leads into a palate dancing with notes of ripe stone fruit, ginger, and toasted almond. With a vibrant entry, its bright, crisp fruit and delicate minerality ride on a serious structure that leads to length on the mid-palate and an elegant finish.

Suggested Pairings
A wine with such textural vibrance and intriguing tension pairs beautifully with foods with a natural voluptuousness such as raw oysters, calamari with lemon, caramelized French onion dip with kettle chips, or Dungeness crab.

Technical Data
Appellation: Carneros
Alcohol: 12.0%
pH: 3.0
TA: 0.78g/100ml
Sugar (dosage): 0.5%

Magnum (1.5-Liter) Price
$130