

DOMAINE CARNEROS.

TJ EVANS PINOT NOIR WINEMAKER



TJ Evans has overseen the exciting pinot noir program at Domaine Carneros for seventeen years. Prior to joining the team at the winery, Evans spent ten years in winemaking positions around the world, during which he developed not only winemaking knowledge, but a deep love of pinot noir and the decision to make it the focus of his professional life.

Having grown up in Northern California and completed his undergraduate studies at Amherst College in Massachusetts, Evans has strong roots in both Northern California and New England. But it is in Napa and Sonoma Valleys that he feels most at home, having spent a large part of his career in the region.

After completing his master's degree at UC Davis in 1997, Evans apprenticed with top estates around the world, seeking opportunities to learn from the best. Highlights included a life-changing apprenticeship at France's 500-year-old Domaine Jean-Louis Chave, a harvest at New Zealand's Villa Maria Estate and internships with Robert Mondavi Winery and Far Niente.

It was his first winemaking position with La Crema in California's renowned Russian River Valley, a winery highly acclaimed for its pinot noir, which fueled Evans' passion for the grape. His next move to Alderbrook Winery in Dry Creek Valley offered him the opportunity to craft vineyard-designated zinfandels as well as pinot noirs, an experience which refined his blending skills and further deepened his love for the latter. In 2005, he set his sights on South America, traveling to Chile to develop a chardonnay and pinot noir estate for Viñedos y Bodegas Córpora in the Bío Bío Valley of Chile.

Upon his return to California in 2008, he realized that Carneros was the best location to utilize his pinot noir—making skills. He happily accepted a role as pinot noir winemaker at Domaine Carneros as it allowed him to apply his decade of still wine experience, while also exploring pinot noir in a new way—sparkling wine production. In addition to pinot noir, Evans enjoys rock climbing, cycling and a little bit of yoga to get through the harvest.

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