



DOMAINE CARNEROS.

2022 Estate Pinot Noir

BLEND

100% Estate Grown Pinot Noir

10 Months Barrel Aged in French oak, 35% new

ABOUT OUR ESTATE PINOT NOIR

Domaine Carneros Estate Pinot Noir begins in our six different sustainably certified Estate Vineyards, which are all located within a few miles of the Château. We grow twenty different clones of Pinot Noir and each one contributes its unique flavor profile and personality to make this compelling blend which is truly a mosaic of our Carneros terroir. Winemaker TJ Evans hand selects French oak barrels, 1/3 of them new, to enhance and highlight the earth and spice without overwhelming the delicate fruit.

HARVEST NOTES

An early winter downpour and spring rains filled our reservoirs after two consecutive drought years. The growing season was consistent and mild with the moderating influence of the Carneros marine layer allowing the grapes to mature slowly. Ten days of heat in early September were mitigated by high humidity and irrigation, but grape maturation was accelerated, and our fast-paced harvest was completed by September 15th. An eventful season yielded a remarkable vintage with voluptuous wines balanced with vibrant acidity.

WINEMAKER'S TASTING NOTES

The 2022 edition of our Estate Pinot Noir packs a range of delicious fruit and savory flavors. Beginning with the nose, one encounters subtle red fruits, saddle leather, and tobacco leaf. The palate delivers vibrant red fruits including baked cherry and grilled fig intertwined with silky creamy texture, followed by notes of spice and forest floor on the warming finish. Ten months of barrel age lends a sweetness that balances the supple tannin from this exceptional vintage producing an intense full bodied Pinot Noir. The hallmark of Domaine Carneros Pinot Noir is the texture, and this wine delivers with a supple and rich mouthfeel.

SUGGESTED PAIRINGS

This hand-crafted Pinot Noir can be enjoyed alone as an aperitif or matched with a diverse group of dishes such as beef, poultry, pork, or grilled salmon, prepared in a variety of culinary styles. Our winemaker TJ loves our Estate Pinot Noir with hen of the woods mushroom pizza.

TECHNICAL DATA

Appellation: Carneros

Harvest brix: 24.0° - 24.8°

Final pH: 3.60

Final Acid: 0.59g/100ml

Alcohol: 14.5%

PRICE

\$47

