



DOMAINE CARNEROS.

2019 Late Disgorged Brut Rosé



BLEND

58% Estate Grown Pinot Noir
42% Estate Grown Chardonnay

ABOUT OUR LATE DISGORGED BRUT ROSÉ

Since 2005 we have produced this beautiful, aged rosé in very limited quantities. Our devoted “bubble heads” patiently wait for its release each year. The beauty of our méthode traditionnelle wines is that the longer they age, the more harmonious and elegant they become. This rosé, from the 2019 vintage, is labeled as “Late Disgorged” because it is held back for an additional two years for a total of five years resting on the lees (aka “sur lie”). The lovely apricot color of this special wine is the result of leaving a small portion of the Pinot Noir in contact with the skins. Most rosés simply have red wine added, but we choose to use the skin contact method that allows us to maintain our signature seamless and silky texture.

HARVEST NOTES

The 2019 growing season started with saturated soils thanks to abundant winter and spring rains. Cooler weather throughout the summer meant plenty of time for flavors and aromatics to develop, and an early heat spike in August helped push the ample crop of grapes to full maturity, with a harvest start date of August 15. The continuing heat of August resulted in a fast and furious sparkling harvest of 22 days. The wines that resulted have a focused elegance on the palate that finishes with bright acidity.

WINEMAKER’S TASTING NOTES

A captivating perfume of peaches, raspberry, rose petal, mandarin, and dried sage leads to lustrous layers of apricots, honeycomb, persimmons, and peach cobbler with a hint of toasted macadamia nut on the silky, lingering finish. Rich and expansive while delicate and poised, it showcases its pedigree and patient cellaring, sip after beautiful sip.

SUGGESTED PAIRINGS

This is a serious, aged rosé for the bubbly aficionado. We suggest enjoying this wine with oven-roasted pork loin or salmon dishes over the holidays. For a truly decadent treat, our Associate Winemaker, Michaela, recommends pairing with seasonal grilled figs accompanied by honey and gorgonzola cheese.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 3.2
TA: 0.7g/100ml
Sugar (dosage): 0.9%

PRICE

\$64