



DOMAINE CARNEROS.

2023 Swan Selection Pinot Noir

BLEND

100% Estate Grown Pinot Noir

15 Months Barrel Aged in French oak, 50% new

Clone: 100% Swan Selection

Vineyard: 100% La Rocaille

ABOUT OUR SWAN SELECTION PINOT NOIR

Domaine Carneros grows over 20 clones of Pinot Noir, each one hand selected for their unique contributions to our sparkling and still wines. In years when one clone shines bright, we choose to release it separately. We have grown the Swan clone at our La Rocaille vineyard in Carneros since 1993 and these grapes are of the highest pedigree, forming the foundation of The Famous Gate on an annual basis. This wine was handled with gentle destemming of the fruit and a traditional Burgundian-style open top fermentation that allows the spice component of the Swan fruit its full and unadorned expression. The individual barrels were selected to present this unique terroir. Of the 6 barrels selected for the final blend, 50% were new featuring the cooperage of Rousseau Chatillon.

HARVEST NOTES

We began the 2023 growing season with replenished reservoirs and saturated soils due to a tremendous 40" of rainfall after years of drought. The combination of record rainfall and a cool summer climate allowed for extended hang time and yielded a significant crop. Harvest of the Pinot Noir destined for our still wines began on September 19th and continued at a slow and steady pace through mid-October, allowing for extended flavor development in the berries. The 2023 vintage with its stellar growing conditions and abundant yields resulted in beautifully crafted wines to celebrate for years to come.

WINEMAKER'S TASTING NOTES

Aromatically, the 2023 Swan Selection Pinot Noir opens with earthy fragrances of tarragon, black tea, and a touch of coastal fern. The palate features a savory spice and delivers dried red fruits. This wine transmits the soul of Carneros terroir and presents an abundance of flavor with its savory notes that will develop even further with aging.

SUGGESTED PAIRINGS

Our winemaker TJ Evans recommends highlighting the unique spice in this wine with equally interesting dishes such as Italian veal marsala, bright goat cheese and herb crostini with cranberry jam, or a fig and prosciutto pizza with caramelized onions.

TECHNICAL DATA

Appellation: Carneros

Harvest brix: 23.8° - 25.8°

Final pH: 3.69

Final Acid: 0.57g/100ml

Alcohol: 14.1%

PRICE

\$62

Only 148 cases produced. Winery Exclusive.

