



DOMAINE CARNEROS.

2023 La Rocaille Chardonnay

BLEND

100% Estate Grown Chardonnay

15 Months Barrel Aged in French oak, 33% *new*

Clone: Alexander Valley

Vineyard: 100% Le Rocaille

ABOUT OUR LA ROCAILLE VINEYARD

“La Rocaille” was acquired by Domaine Carneros in 1992, just a few years after the Château was constructed. Located on the eastern side of the Carneros appellation it is only 30 acres, our smallest vineyard, and planted with Chardonnay and Pinot Noir. The site has proven to be a winner with the grapes forming a consistent foundation to our two flagship wines, Le Rêve, and Famous Gate. At only 225 cases this release is small, just like the vineyard, but offers the highest expression of our Carneros terroir in a new format.

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 grapes 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

Delicate aromas of honeysuckle, straw, and struck match leap from the glass. The frame is lean with delicate stone fruit energized by acidity and the palate offers lemon pith, river rock, and a hint of salty ocean breeze. Two-thirds of the fermentation was conducted in the concrete “egg” tank, with one-third of the wine in barrel fermentation, mostly neutral oak with just a touch of new (33%) steam bent French oak to support but not overwhelm the fruit. The unique terroir of the La Rocaille vineyard imparts a note of minerality which is sweetened on the finish by barrel aging.

SUGGESTED PAIRINGS

Dishes that provide a creamy and bright counterpoint are an ideal match for this Chardonnay - risotto brightened with fresh herbs, or grilled oysters with a squeeze of lemon. Our winemaker TJ enjoys pairing this wine with seafood paella.

TECHNICAL DATA

Appellation: Carneros

Harvest brix: 23.6°

Final pH: 3.60

Final Acid: 0.72g/100ml

Alcohol: 14.1%

PRICE

\$49

Only 225 cases produced. Winery Exclusive.

www.domainecarneros.com

