



DOMAINE CARNEROS.

2019 Jardin d'Hiver Cuvée

BLEND

61% Estate Grown Pinot Noir
39% Estate Grown Chardonnay

ABOUT OUR JARDIN D'HIVER CUVÉE

In 2018, our Château was graced with a dramatic garden conservatory called the Jardin d'Hiver - a grand glass room that immerses our guests in the spectacular Carneros landscape while sheltering from the elements. In celebration, we present this limited edition cuvée, a dry and richly layered méthode traditionnelle Late Disgorged Ultra Brut, a unique and rare combination of low dosage and extended aging that enhances the finely tuned blend of Carneros Pinot Noir and Chardonnay.

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

This cuvée's unique blend of extra aging brings a layered creaminess and complexity to the senses while its low dosage makes it very crisp. Simultaneously elegant and supple, the 2019 Jardin d'Hiver opens with notes of fresh sliced pear, Meyer lemon blossom, quince, and key lime intermingle with white nectarine and pie crust. On the palate the wine is bright, elegant and tactile with a supple mid-palate and a textural lengthy finish.

SUGGESTED PAIRINGS

Our winemaker Zak recommends enjoying this wine over the holidays with stone fruit & Castelvetro olive charcuterie platter and Brillat-Savarin, gnocchi with tarragon cream sauce, macadamia nut crusted halibut with lime butter, or coconut cream pie.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 3.0
TA: 0.7g/100ml
Sugar (dosage): 0.5%

PRICE

\$64

www.domainecarneros.com

