



DOMAINE CARNEROS.

2019 *Le Rêve Rosé*

BLEND

55% Estate Grown Pinot Noir
45% Estate Grown Chardonnay

ABOUT OUR LE RÊVE ROSÉ

Available for a brief time each holiday season, this gorgeous rosé is an elegant showstopper. More than any of our other sparkling wines, it reflects the vintage as expressed in a few distinguished blocks of our best Pinot Noir and Chardonnay. Using our tête de cuvée Le Rêve Chardonnay as a base, this delicate and refined wine is created by adding two different Pinot Noir components: classic base wines without skin contact and base wines that undergo maceration for a few days for color extraction. This brief skin contact is essential to the delicate fruitiness and soft coral hue. As with our Le Rêve Cuvée family, this méthode traditionnelle rosé enjoys six years of aging before release. The treasured wine that results from years of dedicated winemaking is unparalleled in its refinement and elegance.

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

The alluring nose draws you in with red raspberry, peach galette, and passion fruit unfold with hints of orange peel, white flowers, graham cracker, and white truffle. The palate is mouth-filling, both vibrant and opulent, with an exceptionally fine bead and enduring finish. This wine shows its pedigree from our Le Rêve Cuvée, with elegant structure and depth of flavor revealing itself behind the fresh entry.

SUGGESTED PAIRINGS

A gift to cherish, savor this wine on its own, or with the finest caviar, rich cheeses. Our winemaker Zak Miller suggests enjoying this vintage with a lobster ravioli or fig prosciutto and raclette pizza.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12%
pH: 3.1
TA: 0.7g/100ml
Sugar (dosage): 0.9%

PRICE

\$150

www.domainecarneros.com

