



DOMAINE CARNEROS.

2023 Avant-Garde Pinot Noir



BLEND

100% Pinot Noir

8 Months Barrel Aged in French oak, 21% new

ABOUT OUR AVANT-GARDE

Domaine Carneros Avant-Garde Pinot Noir is created to be the vanguard of the vintage, heralding the distinctive bright berry qualities of the Carneros wine region. The fruit for Avant-Garde is sourced from all six Domaine Carneros estate vineyards in the rolling hills of Carneros. This blend exhibits the most fragrant characteristics present in select lots from these vineyards. The wine is fermented in small open-topped tanks and then aged for eight months in mostly neutral Burgundian French oak barrels. The barrel regimen for this wine is specially designed to preserve the wine's bright, floral, and fruity characteristics.

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

Exceptionally aromatic, this wine features aromas of fresh pomegranate followed by a bowl of sweet cherries, hibiscus, warm oak, and all spice. The palate presents exuberant flavors of juicy black cherries and red raspberries, with a hint of black tea and bergamot.

SUGGESTED PAIRINGS

Complex and lively, the Avant-Garde delivers a core of bright sweet fruit and supple tannin that is delicious on its own or pairs beautifully with simply prepared dishes such as grilled salmon, chicken, or pork and enhances the vibrant flavors of California and Mediterranean cuisine.

TECHNICAL DATA

Appellation: Carneros

Brix at Harvest: 23.7°

Final pH: 3.68

Final Acid: 0.57g/100ml

Alcohol: 14.2%

PRICE

\$36