



## DOMAINE CARNEROS.

# 2021 *Blanc de Blancs*



### BLEND

69% Estate Grown Chardonnay  
31% Estate Grown Pinot Gris

### ABOUT OUR BLANC DE BLANCS

Great winemakers love the opportunity to try something new and are particularly captivated by experiments with promising results. One such experiment has resulted in this exclusive wine. Starting her career in the 1970s, founding winemaker Eileen Crane was fortunate to have the opportunity to conduct trials with varieties not widely used in sparkling wine. She became intrigued with Pinot Gris, a white wine grape variety grown in the Champagne region, and discovered how well it complemented Chardonnay. In 2012, she created a new wine based on this brilliant potential. Our Blanc de Blancs, produced in méthode traditionnelle and aged a minimum of three years, has incredible structure and freshness from its core of Chardonnay, highlighted by beautiful fruit and floral notes of the Pinot Gris.

### HARVEST NOTES

The 2021 growing season commenced with an early bud break followed by unseasonably cool spring and early summer temperatures, which helped preserve vineyard health as we entered a second year of drought conditions. Summer temperatures were moderated by the marine layer which allowed the grapes to mature slowly and consistently and resulted in wonderful depth of flavor and concentration in the generous harvest.

### WINEMAKER'S TASTING NOTES

Our Blanc de Blancs has playful aromas of honey suckle, lemon zest, white flower, and kiwi fruit. The palate reveals a serious wine with focused fruit and plenty of structure. Seamless flavors of pear, honey, apricot, vanilla bean, and touch of brioche flow long on bright acidity. Beautifully integrated, fresh and lively, this wine will continue to age gracefully over the next several years.

### SUGGESTED PAIRINGS

This elegant wine would pair beautifully with triple cream brie, Dungeness crab, macadamia encrusted halibut, or fettuccine with lemon cream sauce.

### TECHNICAL DATA

Appellation: Carneros  
Alcohol: 12.0%  
pH: 2.94  
TA: 0.8g/100ml  
Sugar (dosage): 0.8%

### PRICE

\$66