



DOMAINE CARNEROS.

## 2024 Estate Chardonnay



### BLEND

100% Estate Grown Chardonnay  
14 Months Barrel Aged in French oak, 40% new  
Clones: 100% Clone 48

### ABOUT OUR ESTATE CHARDONNAY

Sourced exclusively from the Estate Vineyard surrounding our Château, this rare Chardonnay captures the elegance of classic Carneros at its finest. The Clone 48, descended from Louis Latour's grandson in Burgundy, lends to an unctuous richness and structure. The vineyard rows were hand-selected from the same Chardonnay that graces our Le Rêve cuvée - northeast-facing rows benefit from limited afternoon sun and an extended hang time that yields extraordinary flavor development. Fermentation took place 60% in barrel - a blend of neutral oak and new French oak - and 40% in our concrete egg tank to encourage micro-oxidation and seamless texture. The wine then rested for 14 months on the same lees from our sparkling wines, stirred periodically to build a silky, structured finish.

### HARVEST NOTES

The growing season began with abundant rains and continued with a short frost season and mild spring weather. The winter rain allowed for full reservoirs and healthy canopies in the vineyards, and moderate summer temperatures with occasional short periods of heat were perfect conditions to ripen a slightly above-average crop of very high-quality fruit. With a brief July heat spike, the 2024 vintage began ripening stages earlier than usual, but moderate temperatures then allowed for steady ripening until our official 38th harvest commenced on August 14, a typical start date. We are thrilled about the 2024 vintage, and we are grateful for two consecutive vintages of ample quantity with excellent quality.

### WINEMAKER'S TASTING NOTES

Lively aromas of lemon curd, vanilla bean, almond, and fresh sliced green apple lead to underlying tropical notes and stone fruit on the palate, supported by a touch of seamlessly integrated oak, finishing long on a lifting acidity.

### SUGGESTED PAIRINGS

Dishes that provide a creamy and bright counterpoint are an ideal match for this classic Chardonnay. Our winemakers suggest lemon grilled chicken, sole meunière, fish tacos with cream sauce, or triple cream Brie cheese.

### TECHNICAL DATA

Appellation: Carneros  
Harvest brix: 23.2°  
Final pH: 3.52  
Final Acid: 0.75g/100ml  
Alcohol: 14.1%

### PRICE

\$49  
*Only 115 cases produced. Winery Exclusive.*