



DOMAINE CARNEROS.

## 2023 Pommard Clone Pinot Noir



### BLEND

100% Estate Grown Pinot Noir  
15 Months Barrel Aged in French oak, 45% new  
Clone: 100% Pommard  
Vineyards: 78% Le Ciel Serein, 22% Entre Amis

### ABOUT OUR POMMARD PINOT NOIR

Domaine Carneros grows over 20 clones of Pinot Noir, each one hand selected for their unique contributions to our sparkling and still wines. In years when one clone shines bright, we choose to release it separately. We first bottled the Pommard clone (aka UCD5) separately in 2009, and since then we have kept our eye on this consistent performer. This single block wine was handled with gentle destemming of the fruit, and a traditional Burgundian-style open top fermentation that allows the delicate nature of the Pommard fruit its full and unadorned expression. Of the 24 barrels selected for the final blend, 11 were new (45%) featuring the cooperages of Eric Millard, CaVin, and Francois-Freres. The individual barrels were selected for flavor and restraint to complement the texture of this unique Pinot Noir.

### 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

Aromatically, the 2023 Pommard Clone opens with a burst of cherry, tarragon, black tea, and a touch of mint. The palate features a juicy entry and delivers vibrant, crushed red fruit. Brambly herbal notes persist on the finish due to the whole cluster fermentation. This wine presents an abundance of flavor and its savory notes will develop even further with aging.

### SUGGESTED PAIRINGS

This versatile Pinot Noir pairs with a range of foods. Our winemaker TJ Evans highlights dishes such as a bright goat cheese and herb crostini with cranberry jam, and suggestions enjoying at the peak of summer with any dish featuring ripe tomatoes, such as panzanella.

### TECHNICAL DATA

Appellation: Carneros  
Harvest brix: 23.8° - 25.8°  
Final pH: 3.69  
Final Acid: 0.57g/100ml  
Alcohol: 14.1%

### PRICE

\$63

*Only 548 cases produced. Winery Exclusive.*

[www.domainecarneros.com](http://www.domainecarneros.com)