



DOMAINE CARNEROS.

2020 Late Disgorged Brut Rosé

BLEND

57% Estate Grown Pinot Noir
43% Estate Grown Chardonnay

ABOUT OUR LATE DISGORGED BRUT ROSÉ

Since 2005 we have produced this beautiful, aged rosé in very limited quantities. Our devoted “bubble heads” patiently wait for its release each year. The beauty of our méthode traditionnelle wines is that the longer they age, the more harmonious and elegant they become. This rosé, from the 2020 vintage, is labeled as “Late Disgorged” because it is held back for an additional two years for a total of five years resting on the lees (aka “sur lie”). The lovely apricot color of this special wine is the result of leaving a small portion of the Pinot Noir in contact with the skins. Many rosés are made by the addition of Pinot Noir wine being added to a white wine base, but we choose to use the skin contact method that allows us to maintain the delicate fruit aromatics and our signature silky texture.

HARVEST NOTES

The 2020 vintage is defined by low yields and concentrated, complex fruit. Early spring frosts and rain during May fruit set limited the number of berries per cluster, which allowed the vine to concentrate more of its resources towards each berry during development. Limited winter rainfall kept berries small while optimal temperatures throughout July and August ripened them beautifully. Harvest commenced on August 3rd and was one of the fastest in recent memory. All grapes destined for our sparkling wine were picked within 3 weeks, and by September 17th, our 34th harvest was complete.

WINEMAKER’S TASTING NOTES

A captivating perfume of hibiscus, guava, strawberries, rose petal, and potpourri leads to layers of apricots, mandarin orange, and peach cobbler with a hint of toasted macadamia nut on the creamy, lingering finish. Rich and expansive while delicate and poised, it showcases its pedigree and patient cellaring, sip after beautiful sip.

SUGGESTED PAIRINGS

This is a serious, aged rosé for the bubbly aficionado. We suggest enjoying this wine with oven-roasted pork loin, gnocchi with pancetta and crispy tarragon, or smoked salmon with crème fraîche, caviar, and blinis.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 2.97
TA: 0.8g/100ml
Sugar (dosage): 0.8%

PRICE

\$64

