



DOMAINE CARNEROS.

2025 *Avant-Garde Rosé of Pinot Noir*



BLEND

100% Estate Grown Pinot Noir
4 Months Barrel Aged in neutral French oak
Clones: 60% Dijon 115, 20% Swan, 20% Pommard

ABOUT OUR AVANT-GARDE ROSÉ OF PINOT NOIR

Meet the thirteenth edition of our quintessential springtime Avant-Garde Rosé. Our winemakers carefully selected three distinct Carneros estate vineyards and three Pinot Noir clones, to highlight in the 2025 vintage. This blend features 60% Dijon 115 Clone from our Tula Vista vineyard, where heavy clay soils and northwest-facing slopes build structure and depth; 20% Swan Clone from the historic, established vines of our Pompadour vineyard; and 20% Pommard Clone from Entre Amis vineyard, where the cool breeze of San Pablo Bay lingers closest. Three days of skin contact yield the wine's delicate shade of pale rosé gold, before neutral oak barrel fermentation rounds out the texture over four months. Our winemakers use a time-honored French technique of bâtonnage, gently stirring the wine with its natural sediment to create a creamy, velvety texture balanced with bright acidity.

HARVEST NOTES

The 2025 growing season began with a saturating winter, providing an ideal foundation heading into the season. A cool, temperate summer – notably free of heat spikes – allowed for gradual, even ripening and well-balanced crop yields. The Carneros marine layer was ever-present throughout harvest, preserving the bright natural acidity that defines exceptional sparkling wine. Our sparkling harvest commenced on August 14th, with still wine harvest beginning August 31st. Even temperatures allowed our teams to work at a measured, methodical pace. Early fermentation indicators point to impressive aromatic intensity, complexity, and vibrant acidity – all the hallmarks of a truly special vintage.

WINEMAKER'S TASTING NOTES

This Provençal-style rosé captivates with a perfume of fresh strawberry, mandarin orange, guava, and a hint of rose petal. Flavors of white nectarine, peach, and tart raspberry are intermingled with a supple entry that leads to a creamy mid-palate and extends into a lingering floral finish. This refreshing rosé was made for alfresco afternoons.

SUGGESTED PAIRINGS

The irresistibly juicy 2025 Avant-Garde Rosé of Pinot Noir can be enjoyed on its own as an aperitif, but also pairs beautifully with a spring charcuterie board. Our winemakers suggest enjoying with smoked salmon, grilled chicken, a Reuben sandwich, Wagyu burger, or from our Château menu - the smoked sturgeon p^âte by Tsar Nicoulai Caviar.

TECHNICAL DATA

Appellation: Carneros
Brix at Harvest: 22.2°
Final pH: 3.34
Final Acid: 0.63g/100ml
Alcohol: 13.0%

PRICE

\$32
Only 400 cases produced. Winery Exclusive.

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