



DOMAINE CARNEROS.

2022 Brut Rosé



BLEND

57% Estate Grown Pinot Noir
43% Estate Grown Chardonnay

ABOUT OUR BRUT ROSÉ

Traditionally, fine rosé sparkling wines and champagnes have been made in very small quantities, and ours is no exception. The beautiful, delicate color of this wine comes from leaving part of the Pinot Noir juice in contact with the skins for three days after harvest. Rosé wines are often believed to be made from only Pinot Noir, but the best, including ours, have Chardonnay added for structure. Produced in méthode traditionnelle from our estate fruit and aged for a minimum of three years on the lees, this wine expresses great balance while emphasizing fruity and floral characteristics.

HARVEST NOTES

An early winter downpour and spring rains filled our reservoirs after two consecutive drought years and contributed to healthy vines. The growing season was consistent and mild with the moderating influence of the Carneros marine layer allowing the grapes to mature slowly. We began harvest on August 3 and all the fruit for our sparkling wines was hand-picked and pressed by Labor Day. Slightly lower than average yields resulted in high-quality wines of great balance and depth of flavor with both power and finesse.

WINEMAKER'S TASTING NOTES

On the nose, the 2022 Brut Rosé welcomes the senses with aromas of strawberries and cream, raspberry, marmalade, and a subtle floral hint of orange blossom and honeysuckle. The sophisticated and dry palate displays supple layered flavors of peach puree, pie crust, and ginger. A warm toastiness evolves from extended aging on the lees and combines with the ethereal Pinot Noir fruit character. This wine showcases elegance and structure with length on the mid-palate, leading to a creamy finish.

SUGGESTED PAIRINGS

Remarkably versatile, our winemakers suggest pairings for this vintage that include truffle goat cheese, grilled salmon with orange zest, panzanella salad, or shrimp pad thai. It is a beautiful wine for brunch, weddings, and other romantic occasions.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 3.06
TA: 0.75g/100ml
Sugar (dosage): 0.9%

PRICE

\$48

www.domainecarneros.com