



DOMAINE CARNEROS.

2024 Pinot Clair



BLEND

100% Estate Grown Pinot Noir
14 Months Barrel Aged in French oak, 30% new
Clones: 60% Pommard, 40% Swan

ABOUT OUR PINOT CLAIR

Domaine Carneros Pinot Clair is a white wine made from 'black' skinned Pinot Noir grapes. We start by picking grapes at a maturity level that is greater than those used for sparkling wines, but not as high as those destined for still Pinot Noir. Night picking is a critical step so we can press the grapes early in the morning while they are still cool. A gentle pressing allows us to extract only 90-95 gallons of juice per ton of grapes before the pigments start to bleed out from the skins. This year's edition features 60% Pommard clone combined with 40% Swan selection. The juice components were fermented primarily in neutral oak, with the notable addition of a concrete egg tank. A modest amount, one-third, of new water-bent French oak was employed to lift the spice. In total, the wine spent 14 months resting on the lees (*sur lie*) and 6 months aging in bottle.

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 experienced warmer temperatures in the first week of September and worked quickly to bring in the grapes for our still Pinot Noir program. Overall, we are very optimistic about the 2024 vintage, and we are grateful for two consecutive vintages of ample quantity with excellent quality.

WINEMAKER'S TASTING NOTES

The wine speaks first through its subtle and elegant nose, which is tightly layered with honeydew, hazelnut, and pear. The defining feature of Pinot Clair is its texture. Where Chardonnay can be a structured wine, Pinot Clair has a round, minerality character. It has a vibrant entry with oak suppleness, highlighted on the palate with vanilla custard and toasty notes on the dry, lingering finish.

TECHNICAL DATA

Appellation: Carneros
Brix at Harvest: 22.3°
Final pH: 3.4
Final Acid: 0.67g/100ml
Alcohol: 13.5%

PRICE

\$49
Only 250 cases produced. Winery Exclusive.

www.domainecarneros.com