



DOMAINE CARNEROS.

2024 Pommard Clone Pinot Noir

BLEND

100% Estate Grown Pinot Noir

15 Months Barrel Aged in French oak, 40% new

Clone: 100% Pommard

Vineyards: 65% Le Ciel Serein, 35% Domaine Carneros Estate

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.

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 2024 Pommard Clonal opens with aromas of red cherry, raspberry, and red plum, with an intriguing underscore of sarsaparilla, cardamom, and forest floor. On the palate, the wine is vibrant and fruit-forward, with layered flavors and fine, elegant tannins. Juicy and expressive, with a lingering finish that showcases the Pommard clone's signature richness and depth.

SUGGESTED PAIRINGS

This versatile Pinot Noir presents an abundance of flavor and its savory notes pair with a range of foods. Our winemakers suggest bright dishes such as a goat cheese and herb crostini with cranberry jam, and braised chicken thighs with orange, lemon, and rosemary.

TECHNICAL DATA

Appellation: Carneros

Harvest brix: 23.4°

Final pH: 3.6

Final Acid: 0.55g/100ml

Alcohol: 13.7%

PRICE

\$63

Only 600 cases produced. Winery Exclusive.

