



DOMAINE CARNEROS.

2024 Tula Vista Pinot Noir

BLEND

100% Estate Grown Pinot Noir

18 Months Barrel Aged in French oak, 42% new

Clones: 50% Calera, 50% Dijon 115

ABOUT OUR TULA VISTA PINOT NOIR

Our Tula Vista vineyard is located just west of the Donum Estate on Ramal Road, a few short miles from the Château. We purchased this 70 acre site in 2012. In early 2014 we finished re-establishing the vineyard by planting 29 acres of Chardonnay and 22 acres of Pinot Noir. This site of rolling hills and clay loam soil perched right on the edge of the San Pablo Bay is exposed to tremendous wind and fog, and is guaranteed to offer us an exciting new element of Carneros terroir.

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

Aromas of baked cherry and boysenberry meld with hints of loamy earth and tobacco leaf, balanced by warm, toasty notes from extended barrel aging. The palate opens with a delightful, juicy entry of dark fruit and sweet cherries, building on a cedar underscore - through a velvety mid-palate to a long, polished finish.

SUGGESTED PAIRINGS

The Tula Vista Pinot Noir is a superior wine for pairing with food, with its versatile flavor profile. It is particularly well suited to dishes with mushrooms or meats, and is a great selection for a holiday table.

TECHNICAL DATA

Appellation: Carneros

Harvest brix: 25.2°

Final pH: 3.5

Final Acid: 0.56g/100ml

Alcohol: 14.5%

PRICE

\$59

www.domainecarneros.com

