



DOMAINE CARNEROS.

2022 Estate Brut Cuvée



BLEND

56% Estate Grown Pinot Noir
44% Estate Grown Chardonnay

ABOUT OUR ESTATE BRUT

Our Estate Brut Cuvée is the signature wine of Domaine Carneros. Crafted using exacting méthode traditionnelle techniques and comprised of Chardonnay and Pinot Noir from numerous blocks and clones, it is a true epitome of our estate. The tapestry of flavors that result, married with the inherent finesse of the cool Carneros fruit, create wines of depth and complexity that are enhanced by a minimum of three years of bottle age sur lie in the cellar before release. This extra bottle age yields a complex, toasty aroma and fine, pinpoint bubbles.

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

The initial aromas are fresh and delicate, with notes of lemon zest, white nectarine, and white flowers, followed by quince with a touch of pie crust and brioche. The palate is round and full, revealing an energetic entry with fresh apple, ginger, and sliced pear, leading to a lifted finish. This winery exclusive wine has been aged to perfection yet will enjoy additional evolution in the cellar over the next decade.

SUGGESTED PAIRINGS

This 2022 vintage of our Estate Brut can be enjoyed by itself to appreciate the nuanced beauty contained within, or be highlighted with simple accompaniments such as popcorn or goat cheeses, it will also enhance any classic shellfish dish. Our winemaker Zak suggests pairing this wine with Oysters Rockefeller, shrimp and grits, or creamy mushroom risotto with lemon and thyme.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 2.97
TA: 0.77g/100ml
Sugar (dosage): 0.9%

PRICE

\$39

www.domainecarneros.com