



DOMAINE CARNEROS.

2013 Late Disgorged Brut Cuvée



BLEND

51% Pinot Noir and 49% Chardonnay

ABOUT OUR LATE DISGORGED BRUT

Our Late Disgorged Brut is a small cuvée comprised only of grapes grown in our own vineyards. In 2009 we made our first prototype of this cuvée and we were so pleased with the results that we committed to produce it on an ongoing basis exclusively for our Wine Club members and winery guests. The wine was aged a full five plus years in our cellar. We love this wine now, but know it has exceptional further aging potential.

HARVEST

A defining feature of this remarkable vintage is in the even growing of the grapes. We began to harvest on August 15 and enjoyed moderate harvest conditions, which allowed us to pick the fruit slowly and consistently as it achieved the perfect ripeness. It was a larger than normal yielding harvest of very fine quality.

TASTING NOTES

Brioche, lychee, honeysuckle, and vanilla bean on the nose surge seamlessly to caramelized pineapple, crème anglaise, and golden apple on the palate. Supple and complex, this wine possesses an elegant balance of fullness and freshness that sails in a delightfully long finish.

SUGGESTED PAIRINGS

We recommend pairing it with rich double and triple cream or goat cheeses. Perfect with just a few toasted nuts, it will also enhance simple to complex meals. Oysters, poultry and even meat dishes work well and we suggest trying it with Asian cuisine.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 3.2
TA: 0.8g/100ml
Sugar (dosage): 0.8%

PRICE

\$57

