



DOMAINE CARNEROS.

2017 Pommard Clonal Series Pinot Noir



BLEND

100% Estate Grown Carneros Pinot Noir - Sustainably Grown (FFE, CCSW)

ABOUT OUR POMMARD CLONAL SERIES PINOT NOIR

Each year we put the spotlight on one of the twelve different Pinot Noir clones grown at Domaine Carneros by bottling it separately. We first bottled the Pommard clone (aka UCD 5) separately in 2009, and since then we have kept our eye on this consistent performer.

This single block wine was handled in a very straightforward manner, 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.

Élevage commenced with only the free run wine going to barrel. Of the sixteen barrels selected for the final blend, six were new (40%) featuring the cooperages of *Cadus* and *Sirugue*. The individual barrels were selected for flavor and restraint to complement the texture of this unique Pinot Noir without overshadowing it with too much barrel influence.

TASTING NOTES

This wine has a fascinating appearance, it presents brilliant clarity despite the fact that it never underwent any racking, fining or filtration. Aromatically, the nose is primarily red fruit oriented presenting crushed raspberry, wild currant, and cranberry along with a wisp of spice. The palate continues the theme of red fruits with additional layers of cherry, cooked berry, freshly turned earth, and black tea. This is a wine that delivers a lot of delicate nuanced flavors in a low alcohol package. Perhaps the most alluring feature is the juicy entry with fine grained tannins kept in motion by the fresh acidity.

605 cases produced, available only at the winery or through our exclusive wine club.

TECHNICAL DATA

Appellation: Carneros
Final pH: 3.62
Alcohol: 13.5%

Brix at Harvest: 22.5°
Final Acid: 0.60g/100mls

PRICE

\$60

