



DOMAINE CARNEROS.

2015 Estate Brut Cuvée

BLEND

53% Chardonnay and 47% Pinot Noir

ABOUT OUR ESTATE BRUT

Our Estate 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 minimum of three years in our cellar. We love this wine now, but know it has exceptional further aging potential.

HARVEST

2015 started with early bud break, so we braced ourselves for an early harvest. We began with Sparkling on July 31 and Pinot Noir on August 16. This was only the second time in over 3 decades of harvests that we brought in the Sparkling fruit in July. Although the yields were extremely light, they display a nice concentration and wonderful quality: an A+ vintage according to TJ Evans, our Pinot Noir Winemaker.

TASTING NOTES

Richness and complexity begin on the nose, with bounding aromas of green apple, crème brûlée, and orange blossom. The palate is dense and full, revealing juicy pear, honey dew melon and lemon zest, with a savory underpinning that melds into the long finish, Vividly capturing the character of our Estate vineyards, here's another great example of low-yield, exceptional harvest that 2015 gave us. This wine is exceptional now and perfect for aging.

PAIRING SUGGESTIONS

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: 3.1
TA: 0.8g/100ml
Sugar (dosage): 0.9%

PRICE

\$36

