



DOMAINE CARNEROS.

2017 Estate Pinot Noir



BLEND

100% Estate Grown Pinot Noir

ABOUT OUR ESTATE PINOT NOIR

100% French Oak, 10 Months Barrel Age

Domaine Carneros Pinot Noir begins in our five different Estate Vineyards, which are certified by Fish Friendly Farming and located within four miles of the Château. We grow eleven different clones of Pinot Noir and each one contributes its unique flavor profile and personality to make this compelling blend which is truly a mosaic of our Carneros terroir.

The grapes were gently de-stemmed, leaving many whole berries. A “cold soak” followed for five full days prior to fermentation, which took nine to twelve days in small open-topped vats. The fermenting must was punched down three times a day to heighten color and flavor development. After pressing off, the finished wine went directly into French Oak barrels where it rested for ten months until bottling.

TASTING NOTES

The 2017 edition of our Estate Pinot Noir packs a full range of red and darker berry flavors. Beginning with the nose one encounters bright pomegranate and poached cherry notes along with hints of saffras and freshly turned earth. Ten months of barrel age lends a sweetness that balances the supple tannin from this exceptional vintage producing an intense full bodied Pinot Noir. Of particular note in this edition is the juicy and sweet fruited entry upon the palate, backed up by delicate spice notes that lead to a lengthy, warming finish. The hallmark of Domaine Carneros Pinot Noir is the texture, and this wine delivers with a supple and silky mouth-feel.

PAIRING SUGGESTIONS

This hand-crafted Pinot Noir can be enjoyed alone as an aperitif or matched with a diverse group of dishes such as beef, poultry, pork or grilled salmon, prepared in a variety of culinary styles.

TECHNICAL DATA

Appellation: Carneros
Harvest brix: 24.0° - 24.8°
Final pH: 3.58
Final Acid: 0.59g/100ml
Alcohol: 14.2%

PRICE

\$44

