



DOMAINE CARNEROS.

## 2018 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 twenty-two barrels selected for the final blend, nine were new (41%) featuring the cooperages of *Francois-Freres*, *Sirugue*, and *CaVin*. 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

Aromatically, the nose opens with a burst of rose petal, baked strawberry, and an intriguing note of wet earth (think terroir). The palate delivers plum, anise, and tea leaves with a constant underpinning of ripe cherries. For those of you seeking a flavorful wine in a low alcohol package – your search has ended. This wine will benefit from aging in a temperature and humidity controlled environment.

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

### TECHNICAL DATA

Appellation: Carneros

Final pH: 3.57

Alcohol: 13.5%

Brix at Harvest: 22.5-23.0°

Final Acid: 0.60g/100mls

### PRICE

\$60

