



DOMAINE CARNEROS.

2018 "Clonal Series" Dijon 777 Pinot Noir



BLEND

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

ABOUT OUR DIJON 777 CLONAL SERIES PINOT NOIR

Each year we put the spotlight on one of the 12 different Pinot Noir clones grown at Domaine Carneros by bottling it separately. We first bottled the Dijon 777 in 2010, and this is only the fourth time that we have featured it.

This single clone wine was handled in a very straightforward manner, with a traditional Burgundian-style open top fermentation and gentle punch-downs to the cap to extract flavor.

Élevage commenced with only the free run wine going to barrel. Of the 24 barrels selected for the final blend, nine were new (44%) featuring the *Sirugue* and *Francois-Frères*. 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

On the nose one encounters frutas del bosque (red raspberry, black raspberry, blackberry), saddle leather, and forest. Unfined and unfiltered, focused fruit and spice notes interlayer with black cherry, raspberries, cocoa powder, and tea leaves. With time in the glass, the tannins of this youthful wine become rounder and suppler as they uncoil, the 777 clone's hallmark texture, ripe and juicy, beautifully expressed.

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

TECHNICAL DATA

Appellation: Carneros
Final pH: 3.62
Alcohol: 14.5%

Brix at Harvest: 24.0-24.8°
Final Acid: 0.59g/100mls

PRICE

\$60