



DOMAINE CARNEROS.

2018 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 six 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.

HARVEST NOTES

The 2018 vintage was a winemaker's dream. The growing season was characterized by moderate temperatures throughout the spring and summer, allowing for a good crop set with slow and steady maturation. Without any heat spikes, we were able to achieve long hang time ripening the abundant crop while retaining bright acidity. The resultant wines are incredibly complex and showcase vivid fruit flavors with significant aging potential.

WINEMAKER'S TASTING NOTES

The 2018 edition of our Estate Pinot Noir packs a full range of red and darker berry flavors. Beginning with the nose one encounters plum clafouti, cherries, bergamot tea, and red roses. 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 (sassafras) and leather that lead to baked cherry and black raspberry. The hallmark of Domaine Carneros Pinot Noir is the texture, and this wine delivers with a supple and silky mouth feel.

SUGGESTED PAIRINGS

This handcrafted 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. Our winemaker recommends grilled heritage pork chop, seared venison, or duck confit with sour cherry sauce.

TECHNICAL DATA

Appellation: Carneros
Harvest brix: 24.0° - 24.8°
Final pH: 3.65
Final Acid: 0.6g/100ml
Alcohol: 14.2%

PRICE

\$44