



DOMAINE CARNEROS.

2017 Brut Rosé



BLEND

59% Estate Grown Pinot Noir
41% Estate Grown Chardonnay

ABOUT OUR BRUT ROSÉ

Traditionally, fine rosé sparkling wines and champagnes have been made in very small quantities, and ours is no exception. A favorite among our enthusiasts, this wine expresses great balance while emphasizing fruity and floral characteristics.

HARVEST NOTES

In 2017, Carneros was gifted with its 3rd wettest winter in 125 years, refilling reservoirs and aquifers that had been depleted in the previous drought years. Happy vines developed healthy canopies which tempered the higher-than-average temperatures and brief heat spikes that characterized the growing season. Harvest began on August 7th, a fairly typical start date in Carneros. The resulting wines show beautiful depth, concentration, and freshness.

WINEMAKER'S TASTING NOTES

On the nose, the 2017 vintage welcomes the senses with aromas of rose petal, honeysuckle, and white cherry. Flavors of freshly cut peaches, blood orange, tangerine, and a hint of pie crust evoke the bliss of a perfect summer day through the long, lovely finish. We made this wine by leaving part of the Pinot Noir juice in contact with the skins for three days during harvest. A warm toastiness evolves from this lees contact and combines with the ethereal Pinot Noir fruit character. As the wine ages and the tiny bubbles are formed, an elegant wine of great poise evolves. Rosé wines are often believed to be made from only Pinot Noir, but the best, including ours, have Chardonnay added for structure.

SUGGESTED PAIRINGS

Remarkably versatile, classic rosé pairings include duck and salmon but our vintage rosé sparkling is also a surprisingly good match with steaks, burgers, and light desserts. It is a beautiful wine for brunch, weddings, and other romantic occasions. But honestly, it's delicious anytime!

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 3.1
TA: 0.80g/100ml
Sugar (dosage): 0.9%

PRICE

\$45
www.domainecarneros.com