



DOMAINE CARNEROS.

## 2019 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 twenty 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 2019 growing season started with saturated soils thanks to abundant winter and spring rains. Cooler weather throughout the summer meant plenty of time for flavors and aromatics to develop, and an early heat spike in August helped push the ample crop of grapes to full maturity, with a harvest start date of August 15th. September weather cooled a bit for a more leisurely harvest of our chardonnay and pinot noir. The wines that resulted show the unique Carneros growing conditions which produce balanced wines with ample fruit and hints of savory elements.

### WINEMAKER'S TASTING NOTES

The 2019 edition of our Estate Pinot Noir packs a range of delicious fruit and savory flavors. Beginning with the nose one encounters mandarin orange, strawberry, red raspberry, and other brambly fruits along with earl grey tea, sassafras, and mossy forest floor. Ten months of barrel age lends a sweetness that balances the supple tannin from this exceptional vintage producing an intense full bodied Pinot Noir. The hallmark of Domaine Carneros Pinot Noir is the texture, and this wine delivers with a supple and silky mouth feel, and warming finish.

### SUGGESTED PAIRINGS

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. Our winemaker TJ loves our Estate Pinot Noir with hen of the woods mushroom pizza.

### TECHNICAL DATA

Appellation: Carneros  
Harvest brix: 24.0° - 24.8°  
Final pH: 3.67  
Final Acid: 0.57g/100ml  
Alcohol: 14.2%

### PRICE

\$45