



DOMAINE CARNEROS.

2018 Brut Rosé



BLEND

58% Estate Grown Pinot Noir
42% 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

2018 had the coolest temperatures we had seen since 2011, allowing an extended hang time for the fruit and longer flavor development. Additionally, replenished reservoirs and healthy vineyards from the abundant rains of the 2017 vintage yielded to a larger than normal crop. These elements translated to the perfect combination of a high-yield and high-quality vintage that winemakers dream about.

WINEMAKER'S TASTING NOTES

On the nose, the 2018 vintage welcomes the senses with aromas of rose petal, honeysuckle, grilled peaches, oranges, and white cherry. Flavors of tangerine, strawberry tart, peaches, marzipan, and mandarin. 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 rack of lamb, Kobe beef burger, or salmon lemon dill sandwich. It is a beautiful wine for brunch, weddings, and other romantic occasions.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 3.1
TA: 0.8g/100ml
Sugar (dosage): 0.9%

PRICE

\$45