



DOMAINE CARNEROS.

## 2017 Ultra Brut



### BLEND

52% Estate Grown Pinot Noir  
48% Estate Grown Chardonnay

### ABOUT OUR ULTRA BRUT

Ultra Brut is a style of sparkling wine that is rarely produced. Very dry and brisk, it is a contemplative wine that appeals to the true aficionado.

### 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

Our 2017 vintage is a classic expression of our Ultra Brut. A mélange of fresh lemon, pear, ginger, and honeydew melon on the nose leads to a beautifully balanced palate of green apple, yuzu, lychee, and a hint of water cracker. With a surprising mouthwatering complexity, its bright, crisp fruit, and dusty minerality ride on a serious structure, the persistent, palate-cleansing finish lingering on.

### SUGGESTED PAIRINGS

A wine with such textural vibrance and intriguing tension pairs beautifully with a rich, creamy sauced linguine, or foods with a natural voluptuousness such as raw oysters, or Dungeness crab.

### TECHNICAL DATA

Appellation: Carneros  
Alcohol: 12.0%  
pH: 3.1  
TA: 0.80g/100ml  
Sugar (dosage): 0.5%

### PRICE

\$50