



DOMAINE CARNEROS.

2020 Pommard Clone Pinot Noir

BLEND

100% Estate Grown Carneros Pinot Noir

ABOUT OUR POMMARD CLONAL SERIES PINOT NOIR

Each year we put the spotlight on one of the twenty different Pinot Noir clones grown at Domaine Carneros by bottling it separately. We first bottled the Pommard clone (aka UCD 5) separately in 2009, and since then we have kept our eye on this consistent performer. This single block wine was handled in a very straightforward manner, gentle destemming of the fruit, and a traditional Burgundian-style open top fermentation that allows the delicate nature of the Pommard fruit its full and unadorned expression. Élevage commenced with only the free run wine going to barrel. Of the 24 barrels selected for the final blend, 10 were new (41%) featuring the cooperages of *Francois-Freres*, *Cadus*, and *Sirugue*. The individual barrels were selected for flavor and restraint to complement the texture of this unique Pinot Noir.

HARVEST NOTES

The 2020 vintage is defined by low yields and concentrated, complex fruit. Early spring frosts and rain during May fruit set limited the number of berries per cluster. Summer drought kept berries small while optimal temperatures throughout July and August ripened them beautifully. Harvest commenced on August 3rd and was one of the fastest in recent memory. All grapes destined for our sparkling wine were picked within 3 weeks and by September 17th, our 34th harvest was complete.

WINEMAKER'S TASTING NOTES

Aromatically, the nose opens with a burst of rose petals, cranberry, and cinnamon. The palate delivers more red fruit including sour cherry, pomegranate, saddle leather with a note of fresh thyme. Brambly stem character persists on the finish due to the whole cluster fermentation. For those of you seeking a flavorful wine in a low alcohol package – your search has ended. This wine will benefit from aging in a temperature and humidity controlled environment.

SUGGESTED PAIRINGS

Our winemakers recommend pairing this wine with a herb and goat cheese crostini with cranberry jam, and for a main course suggest a rich and savory dish such as braised rabbit or pork chops with sour cherry sauce.

TECHNICAL DATA

Appellation: Carneros
Brix at Harvest: 22.8-23.2°
Final pH: 3.55
Final Acid: 0.59g/100mls
Alcohol: 13.7%

PRICE

\$60

Only 591 cases produced. Winery Exclusive.

www.domainecarneros.com

