



DOMAINE CARNEROS.

## 2020 The Famous Gate Pinot Noir



### BLEND

100% Estate Grown Pinot Noir  
16 Months Barrel Aged in French oak, 45% new  
Clones: 75% Swan, 16% Hanzell, 9% Dijon 115

### ABOUT OUR FAMOUS GATE

Through this wine, one can trace the history of Pinot Noir at Domaine Carneros. In 1992, we made our first two barrels and called it The Famous Gate in honor of the antique iron gate which stands at the entrance to Domaine Carneros, a gift from the Taittinger family. For the past thirty years, we have carefully cultivated three old-vine blocks of the historic Swan selection Pinot Noir. Each small block is located at a different vineyard; two are in Napa, and one on the western Sonoma side of Carneros. In this wine, Swan takes center stage, with two supporting characters – “Hanzell” selection and “Dijon 115” to create the highest expression of our estate-grown Carneros terroir.

### 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, which allowed the vine to concentrate more of its resources towards each berry during development. Summer drought kept berries small while optimal temperatures throughout July and August ripened them beautifully. Fewer, smaller berries resulted in wonderfully concentrated flavor in both the fruit and the wines.

### WINEMAKER'S TASTING NOTES

The 2020 Famous Gate Pinot Noir opens with enticing aromas of baked cherries, cranberry, and pomegranate with a hint of tea leaves and saddle leather. On the palate, there is sweet Bing cherry and a creamy texture leading to the long smooth finish. This wine sees extended aging of 16 months, which lends supple tannins and warm savory spice. While poised and delicious to drink now, the impeccable balance, bright acidity, and persistence of the palate provide evidence for graceful aging.

### SUGGESTED PAIRINGS

We recommend pairing this exquisite wine with equally interesting dishes such as Moroccan lamb tagine with orange and ras el hanout, or fig and prosciutto pizza with caramelized onions.

### TECHNICAL DATA

Appellation: Carneros  
Harvest Brix: 24.1 - 24.8°  
Final pH: 3.65  
Final Acid: 0.57g/100ml  
Alcohol: 14.5%

### PRICE

\$95