



DOMAINE CARNEROS.

## 2020 Estate Pinot Noir

### BLEND

100% Estate Grown Pinot Noir

10 Months Barrel Aged in French oak, 33% new

### ABOUT OUR ESTATE PINOT NOIR

Domaine Carneros Pinot Noir begins in our six different sustainably certified Estate Vineyards, which are all located within a few 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. Winemaker TJ Evans hand selects French oak barrels, 1/3 of them new, to enhance and highlight the earth and spice without overwhelming the delicate fruit.

### 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 edition of our Estate Pinot Noir packs a range of delicious fruit and savory flavors. Beginning with the nose, one encounters black cherry, leather, tree bark, and cherry cola. The palate delivers vibrant red fruits of cranberry and raspberry intertwined with silky creamy texture. 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 rich mouthfeel, 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: 3.60

Final Acid: 0.58g/100ml

Alcohol: 14.2%

### PRICE

\$46

