

# DOMAINE CARNEROS.

2017 Late Disgorged Brut Rosé

### **B**LEND

59% Estate Grown Pinot Noir 41% Estate Grown Chardonnay

#### ABOUT OUR LATE DISGORGED BRUT ROSÉ

Since 2005 we have produced this beautiful, aged rosé in very limited quantities. Our devoted "bubble heads" patiently wait for its release each year. The beauty of our méthode traditionnelle wines is that the longer they age, the more harmonious and elegant they become. This rosé, from the 2017 vintage, is labeled as "Late Disgorged" because it is held back for an additional two years for a total of five years resting on the lees (aka "sur lie"). The lovely apricot color of this special wine is the result of leaving a small portion of the Pinot Noir in contact with the skins. Most rosés simply have red wine added, but we choose to use the skin contact method that allows us to maintain our signature seamless and silky texture.

## HARVEST NOTES

In 2017, Carneros was gifted with its third 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

A captivating perfume of strawberry, raspberry, and baked peaches leads to lustrous layers of apricots, peach preserves, rose hip, and pie crust with a hint of honeycomb on the silky, lingering finish. Rich and expansive while delicate and poised, it showcases its pedigree and patient cellaring, sip after beautiful sip.

#### SUGGESTED PAIRINGS

This is a serious, aged rosé for the bubbly aficionado. We suggest pairing this wine with peach pie.

## **TECHNICAL DATA**

Appellation: Carneros Alcohol: 12.0% pH: 3.1 TA: 0.73g/100ml Sugar (dosage): 0.85%

## PRICE

\$62

www.domainecarneros.com

