



DOMAINE CARNEROS.

## 2019 Brut Rosé



### BLEND

58% Estate Grown Pinot Noir  
42% Estate Grown Chardonnay

### ABOUT OUR BRUT ROSÉ

Traditionally, fine rosé sparkling wines and champagnes have been made in very small quantities, and ours is no exception. The beautiful, delicate color of this wine comes from leaving part of the Pinot Noir juice in contact with the skins for three days during harvest. Rosé wines are often believed to be made from only Pinot Noir, but the best, including ours, have Chardonnay added for structure. Produced in méthode traditionnelle from our estate fruit and aged for a minimum of three years on the lees, this wine expresses great balance while emphasizing fruity and floral characteristics.

### HARVEST NOTES

The 2019 growing season started with saturated soils thanks to abundant winter and spring rains. Cooler weather throughout the summer meant plenty of time for flavors and aromatics to develop, and an early heat spike in August helped push the ample crop of grapes to full maturity, with a harvest start date of August 15. The continuing heat of August resulted in a fast and furious sparkling harvest of 22 days. The wines that resulted have a focused elegance on the palate that finishes with bright acidity.

### WINEMAKER'S TASTING NOTES

On the nose, the 2019 rosé welcomes the senses with aromas of potpourri, honeysuckle, grilled peaches, oranges, and watermelon. The sophisticated and dry palate displays flavors of tangerine, wild strawberry, peach, marzipan, and mandarin. A warm toastiness evolves from extended aging on the lees and combines with the ethereal Pinot Noir fruit character. As the wine ages and the tiny bubbles are formed, an elegant wine of great poise evolves.

### SUGGESTED PAIRINGS

Remarkably versatile, classic rosé pairings include pork belly, stuffed mushrooms, or strawberry shortcake. It is a beautiful wine for brunch, weddings, and other romantic occasions.

### TECHNICAL DATA

Appellation: Carneros  
Alcohol: 12.0%  
pH: 3.1  
TA: 0.70g/100ml  
Sugar (dosage): 0.9%

### PRICE

\$47

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