



DOMAINE CARNEROS.

2018 Blanc de Blancs

BLEND

85% Estate Grown Chardonnay
15% Estate Grown Pinot Gris

ABOUT OUR BLANC DE BLANCS

Great winemakers love the opportunity to try something new and are particularly captivated by experiments with promising results. One such experiment has resulted in this exclusive wine. Starting her career in the 1970s, founding winemaker Eileen Crane was fortunate to have the opportunity to conduct trials with varieties not widely used in sparkling wine. She became intrigued with Pinot Gris, a white wine grape variety grown in the Champagne region, and discovered how well it complemented Chardonnay. In 2012, she created a new wine based on this brilliant potential. Our Blanc de Blancs, produced in méthode traditionnelle and aged a minimum of three years, has incredible structure and freshness from its core of Chardonnay, highlighted by beautiful fruit and floral notes of the Pinot Gris.

HARVEST NOTES

2018 had the coolest temperatures we had seen since 2011, allowing an extended hang time for the fruit and longer flavor development. Additionally, replenished reservoirs and healthy vineyards from the abundant rains of the previous vintage allowed for a larger than normal crop. These elements translate to the perfect combination of a high-yield and high-quality vintage that winemakers dream about.

WINEMAKER'S TASTING NOTES

Our Blanc de Blancs has quickly become a member favorite. On the nose, playful aromas of golden apple, lychee, lemon zest, and orange blossom are underpinned by a flinty minerality. The palate reveals a serious wine with focused fruit and plenty of structure, seamless flavors of grilled lemon, brioche, honeydew, and shortbread flow long on bright acidity. Beautifully integrated, fresh and lively, this wine will continue to evolve over the next several years.

SUGGESTED PAIRINGS

This elegant wine would pair beautifully with a pear and endive salad, macadamia encrusted halibut, or tilapia with a rich cream sauce.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 3.1
TA: 0.90g/100ml
Sugar (dosage): 0.9%

PRICE

\$65

