



DOMAINE CARNEROS.

2021 Estate Chardonnay

BLEND

100% Estate Grown Chardonnay
15 Months Barrel Aged in French oak, 25% new

ABOUT OUR ESTATE CHARDONNAY

The Estate Chardonnay is an exciting new addition to our portfolio. In 2021 winemaker TJ Evans chose to marry grapes from two great Chardonnay sites, Palmer Vineyard and La Rocaille Vineyard, to create this beautiful example of Carneros Chardonnay. The Wente clone grapes from Palmer Vineyard lend acidity, while the Alexander Valley clone grapes of La Rocaille Vineyard provide unctuous richness, resulting in a complex and lively wine.

Fermentation was conducted in barrel, mostly neutral oak with just a touch of new (25%) steam bent French oak to support but not overwhelm the fruit. The wine rested on primary lees for 15 months with occasional stirring.

HARVEST NOTES

The 2021 growing season commenced with an early budbreak followed by unseasonably cool spring and early summer temperatures, which helped preserve vineyard health as we entered a second year of drought conditions. Summer temperatures were moderated by the marine layer which allowed the grapes to mature slowly and consistently and resulted in wonderful depth of flavor and concentration in the generous harvest.

WINEMAKER'S TASTING NOTES

Lively aromas of pear, citrus, and white flower leap from the glass. Broad-shouldered and finely detailed with a touch of seamlessly integrated oak, the palate offers lemon curd, river rock, and a hint of golden hay, finishing long on a lifting acidity.

SUGGESTED PAIRINGS

Dishes that provide a creamy and bright counterpoint are an ideal match for this classic Chardonnay - risotto brightened with fresh herbs, or grilled oysters with a squeeze of lemon. Our winemaker enjoys pairing this wine with chicken piccata.

TECHNICAL DATA

Appellation: Carneros
Harvest brix: 23.3°
Final pH: 3.36
Final Acid: 0.72g/100ml
Alcohol: 13.8%

PRICE

\$48

Only 143 cases produced. Winery Exclusive.

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