



DOMAINE CARNEROS.

## 2022 Pommard Clone Pinot Noir

### BLEND

100% Estate Grown Pinot Noir

15 Months Barrel Aged in French oak, 50% new

### ABOUT OUR ESTATE PINOT NOIR

Domaine Carneros grows over 20 clones of Pinot Noir, each one hand selected for their unique contributions to our sparkling and still wines. In years when one clone shines bright, we choose to release it separately. We first bottled the Pommard clone (aka UCD 5) separately in 2009, and since then we have kept our eye on this consistent performer. This single block wine was handled with gentle destemming of the fruit, and a traditional Burgundian-style open top fermentation that allows the delicate nature of the Pommard fruit its full and unadorned expression. Élevage commenced with only the free run wine going to barrel. Of the 22 barrels selected for the final blend, 11 were new (50%) featuring the cooperages of Eric Millard, CaVin, and Francois-Freres. The individual barrels were selected for flavor and restraint to complement the texture of this unique Pinot Noir.

### HARVEST NOTES

An early winter downpour and spring rains filled our reservoirs after two consecutive drought years. The growing season was consistent and mild with the moderating influence of the Carneros marine layer allowing the grapes to mature slowly. Ten days of heat in early September were mitigated by high humidity and irrigation, but grape maturation was accelerated, and our fast-paced harvest was completed by September 15th. An eventful season yielded a remarkable vintage with voluptuous wines balanced with vibrant acidity.

### WINEMAKER'S TASTING NOTES

Aromatically, the nose opens with a burst of rose petals, cranberry, and poached cherries. The palate delivers more red fruit including sour cherry, pomegranate, and saddle leather with a note of fresh thyme. Brambly herbal notes persist on the finish due to the whole cluster fermentation. This wine presents an abundance of flavor in a low alcohol package. Its complex flavors will develop even further with aging.

### SUGGESTED PAIRINGS

Our winemakers recommend pairing this wine with a herb and goat cheese crostini with cranberry jam, and for a main course suggest a rich and savory dish such as braised rabbit or pork chops with sour cherry sauce.

### TECHNICAL DATA

Appellation: Carneros

Harvest brix: 22.5° - 23.5°

Final pH: 3.57

Final Acid: 0.58g/100ml

Alcohol: 13.5%

### PRICE

\$62

*Only 500 cases produced. Winery Exclusive.*

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