



DOMAINE CARNEROS.

## 2020 Estate Brut Cuvée



### BLEND

57% Estate Grown Pinot Noir  
43% Estate Grown Chardonnay

### ABOUT OUR ESTATE BRUT

Our Estate Brut Cuvée is the signature wine of Domaine Carneros. Crafted using exacting méthode traditionnelle techniques and comprised of Chardonnay and Pinot Noir from numerous blocks and clones, it is a true epitome of our estate. The tapestry of flavors that result, married with the inherent finesse of the cool Carneros fruit, create wines of depth and complexity that are enhanced by a minimum of three years of bottle age sur lie in the cellar before release. This extra bottle age yields a complex, toasty aroma and fine, pinpoint bubbles.

### HARVEST NOTES

The 2020 vintage is defined by low yields and concentrated, complex fruit. Early spring frosts and rain during May fruit set limited the number of berries per cluster, which allowed the vine to concentrate more of its resources towards each berry during development. Limited winter rainfall kept berries small while optimal temperatures throughout July and August ripened them beautifully. Harvest commenced on August 3rd and was one of the fastest in recent memory. All grapes destined for our sparkling wine were picked within 3 weeks, and by September 17th, our 34th harvest was complete.

### WINEMAKER'S TASTING NOTES

The initial aromas are fresh and delicate, with powerful notes of white flowers and orange zest, followed by green apple, Asian pear, with a touch of brioche. The palate is round and full, revealing fresh pear, ginger, and lemon crisp, leading to a long soft finish. This winery exclusive wine has been aged to perfection yet will enjoy additional evolution in the cellar over the next decade.

### SUGGESTED PAIRINGS

This 2020 vintage of our Estate Brut can be enjoyed by itself to appreciate the nuanced beauty contained within, or be highlighted with simple accompaniments such as popcorn or goat cheeses, it will also enhance any classic shellfish dish. Our winemaker Zak suggests pairing this wine with oysters or smoked sturgeon with crème fraîche.

### TECHNICAL DATA

Appellation: Carneros  
Alcohol: 12.0%  
pH: 3.0  
TA: 0.81g/100ml  
Sugar (dosage): 0.9%

### PRICE

\$39

[www.domainecarneros.com](http://www.domainecarneros.com)