



DOMAINE CARNEROS.

2018 *Le Rêve Rosé*

BLEND

55% Estate Grown Pinot Noir
45% Estate Grown Chardonnay

ABOUT OUR LE RÊVE ROSÉ

Available for a brief time each holiday season, this gorgeous rosé is an elegant showstopper. More than any of our other sparkling wines, it reflects the vintage as expressed in a few distinguished blocks of our best Pinot Noir and Chardonnay. Using our tête de cuvée Le Rêve Chardonnay as a base, this delicate and refined wine is created by adding two different Pinot Noir components: classic base wines without skin contact and base wines that undergo maceration for a few days for color extraction. This brief skin contact is essential to the delicate fruitiness and soft coral hue. As with our Le Rêve Cuvée family, this méthode traditionnelle rosé enjoys six years of aging before release. The treasured wine that results from years of dedicated winemaking is unparalleled in its refinement and elegance.

HARVEST NOTES

2018 saw the coolest temperatures since the 2011 growing season, 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

The alluring nose brims with strawberry, pluot, rose petals, orange blossom, and a hint of brioche. The palate unfolds seamlessly - red raspberries, peach, white cherry, and fresh baked bread - sailing on bright acidity, finishing long and round with hallmark Carneros minerality. This wine shows its pedigree from our Le Rêve Cuvée, with elegant structure revealing itself behind the fruity entry.

SUGGESTED PAIRINGS

A gift to cherish, savor this wine on its own, or with the finest caviar, rich cheeses, panzanella salad, or duck with orange glaze. Our winemaker Zak Miller suggests enjoying this vintage with a sausage ravioli or salmon with mango salsa.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12%
pH: 3.1
TA: 0.8g/100ml
Sugar (dosage): 0.9%

PRICE

\$150

www.domainecarneros.com

