



DOMAINE CARNEROS.

2022 The Famous Gate Pinot Noir



BLEND

100% Estate Grown Pinot Noir
16 Months Barrel Aged in French oak, 45% new
Clones: 84% Swan, 13% Hanzell, 3% Dijon 115

ABOUT OUR FAMOUS GATE

Through this wine, one can trace the history of Pinot Noir at Domaine Carneros. In 1992, we made our first two barrels and called it The Famous Gate in honor of the antique iron gate which stands at the entrance to Domaine Carneros, a gift from the Taittinger family. For the past thirty years, we have carefully cultivated three old-vine blocks of the historic Swan selection of Pinot Noir. Each small block is located at a different vineyard; two are in Napa, and one on the western Sonoma side of Carneros. In this wine, Swan takes center stage, with two supporting characters – “Hanzell” selection and “Dijon 115” to create the highest expression of our estate-grown Carneros terroir.

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

The 2022 Famous Gate Pinot Noir opens with enticing aromas of rose petal, hot brick, and pomegranate. On the palate, there is densely layered red fruits including sweet cranberry and raspberry intertwined with tea leaves and saddle leather. Evidence of whole cluster fermentation is noted in the delicate spices that punctuate the soft tannins, leading to a long, smooth finish. This wine sees extended aging of 16 months, which lends soft tannins and warm savory spice. While poised and delicious to drink now, the impeccable balance, bright acidity, and persistence of the palate provide evidence for graceful aging.

SUGGESTED PAIRINGS

Our winemaker TJ Evans recommends pairing this exquisite wine with equally interesting dishes such as Moroccan lamb tagine with orange and ras el hanout, beef bourguignon, or fig and prosciutto pizza with caramelized onions.

TECHNICAL DATA

Appellation: Carneros
Harvest Brix: 24.1 - 24.8°
Final pH: 3.72
Final Acid: 0.60g/100ml
Alcohol: 14.5%

PRICE

\$95

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