



DOMAINE CARNEROS.

2023 Pinot Clair



BLEND

100% Estate Grown Pinot Noir

14 Months Barrel Aged in French oak, 25% new

Clones: 54% Pommard, 46% Dijon 115

ABOUT OUR PINOT CLAIR

Domaine Carneros Pinot Clair is a white wine made from 'black' skinned Pinot Noir grapes. We start by picking grapes at a maturity level that is greater than those used for sparkling wines, but not as high as those destined for still Pinot Noir. Night picking is a critical step so we can press the grapes early in the morning while they are still cool. A gentle pressing allows us to extract only 90-95 gallons of juice per ton of grapes before the pigments start to bleed out from the skins. This year's edition features 54% Pommard clone combined with 46% Dijon 115 selection. The juice components were fermented primarily in neutral oak, with the notable addition of a concrete egg tank. A modest amount, one-quarter, of new water-bent French oak was employed to lift the spice. In total, the wine spent 14 months resting on the lees (sur lie) and 6 months aging in bottle.

HARVEST NOTES

We began the 2023 growing season with replenished reservoirs and saturated soils due to a tremendous 40" of rainfall after years of drought. The combination of record rainfall and a cool summer climate allowed for extended hang time and yielded a significant crop. Harvest of the Pinot Noir destined for our still wines began on September 19th and continued at a slow and steady pace through mid-October, allowing for extended flavor development in the berries. The 2023 vintage with its stellar growing conditions and abundant yields resulted in beautifully crafted wines to celebrate for years to come.

WINEMAKER'S TASTING NOTES

The wine speaks first through its subtle and elegant nose, which is tightly layered with candied ginger, lemon curd, and yuzu. The defining feature of Pinot Clair is its texture. Where Chardonnay can be a structured wine, Pinot Clair has a round, fleshy character. It has an immediate mouthwatering entry with exotic fruits, highlighted on the palate with pear, stone fruit, and round ripe fruit notes the long finish.

TECHNICAL DATA

Appellation: Carneros

Brix at Harvest: 22.85°

Final pH: 3.40

Final Acid: 0.66g/100ml

Alcohol: 13.8%

PRICE

\$49

Only 281 cases produced. Winery Exclusive.

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