



DOMAINE CARNEROS.

2021 Estate Pinot Noir



BLEND

100% Estate Grown Pinot Noir
10 Months Barrel Aged in French oak, 33% new

ABOUT OUR ESTATE PINOT NOIR

Domaine Carneros Estate Pinot Noir begins in our six different sustainably certified Estate Vineyards, which are all located within a few miles of the Château. We grow twenty different clones of Pinot Noir and each one contributes its unique flavor profile and personality to make this compelling blend which is truly a mosaic of our Carneros terroir. Winemaker TJ Evans hand selects French oak barrels, 1/3 of them new, to enhance and highlight the earth and spice without overwhelming the delicate fruit.

HARVEST NOTES

The 2021 growing season commenced with an early budbreak followed by unseasonably cool spring and early summer temperatures, which helped preserve vineyard health as we entered a second year of drought conditions. Summer temperatures were moderated by the marine layer which allowed the grapes to mature slowly and consistently and resulted in wonderful depth of flavor and concentration at harvest.

WINEMAKER'S TASTING NOTES

The 2021 edition of our Estate Pinot Noir packs a range of delicious fruit and savory flavors. Beginning with the nose, one encounters subtle red fruits, coastal fern, and tobacco leaf. The palate delivers vibrant red fruits of cranberry and raspberry intertwined with silky creamy texture, followed by notes of spice and forest floor on the warming finish. Ten months of barrel age lends a sweetness that balances the supple tannin from this exceptional vintage producing an intense full bodied Pinot Noir. The hallmark of Domaine Carneros Pinot Noir is the texture, and this wine delivers with a supple and rich mouthfeel.

SUGGESTED PAIRINGS

This hand-crafted Pinot Noir can be enjoyed alone as an aperitif or matched with a diverse group of dishes such as beef, poultry, pork, or grilled salmon, prepared in a variety of culinary styles. Our winemaker TJ loves our Estate Pinot Noir with hen of the woods mushroom pizza.

TECHNICAL DATA

Appellation: Carneros
Harvest brix: 24.0° - 24.8°
Final pH: 3.63
Final Acid: 0.58g/100ml
Alcohol: 14.5%

PRICE

\$47