



DOMAINE CARNEROS.

## 2019 Blanc de Blancs



### BLEND

77% Estate Grown Chardonnay  
23% Estate Grown Pinot Gris

### ABOUT OUR BLANC DE BLANCS

Great winemakers love the opportunity to try something new and are particularly captivated by experiments with promising results. One such experiment has resulted in this exclusive wine. Starting her career in the 1970s, founding winemaker Eileen Crane was fortunate to have the opportunity to conduct trials with varieties not widely used in sparkling wine. She became intrigued with Pinot Gris, a white wine grape variety grown in the Champagne region, and discovered how well it complemented Chardonnay. In 2012, she created a new wine based on this brilliant potential. Our Blanc de Blancs, produced in méthode traditionnelle and aged a minimum of three years, has incredible structure and freshness from its core of Chardonnay, highlighted by beautiful fruit and floral notes of the Pinot Gris.

### HARVEST NOTES

The 2019 growing season started with saturated soils thanks to abundant winter and spring rains. Cooler weather throughout the summer meant plenty of time for flavors and aromatics to develop, and an early heat spike in August helped push the ample crop of grapes to full maturity, with a harvest start date of August 15. The continuing heat of August resulted in a fast and furious sparkling harvest of 22 days. The wines that resulted have a focused elegance on the palate that finishes with bright acidity.

### WINEMAKER'S TASTING NOTES

Our Blanc de Blancs has quickly become a member favorite. On the nose, playful aromas of lemon zest, river rock, and lychee are underpinned by a flinty minerality. The palate reveals a serious wine with focused fruit and plenty of structure, seamless flavors of white flowers, honeydew, grilled pineapple, and touch of brioche flow long on bright acidity. Beautifully integrated, fresh and lively, this wine will continue to evolve over the next several years.

### SUGGESTED PAIRINGS

This elegant wine would pair beautifully with a pear and endive salad, triple cream brie, macadamia encrusted halibut, or tilapia with a rich cream sauce.

### TECHNICAL DATA

Appellation: Carneros  
Alcohol: 12.0%  
pH: 3.15  
TA: 0.80g/100ml  
Sugar (dosage): 0.9%

### PRICE

\$65

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