DOMAINE CARNEROS.

2022 Avant-Garde Pinot Noir

Blend
100% Estate Grown Pinot Noir
9 Months Barrel Aged in French oak, *23% new*

About our Avant-Garde
Domaine Carneros Avant-Garde Pinot Noir is created to be the vanguard of the vintage, heralding the distinctive bright berry qualities of the Carneros wine region. The fruit for Avant-Garde is sourced from all six Domaine Carneros estate vineyards in the rolling hills of Carneros. This blend exhibits the most fragrant characteristics present in select lots from these vineyards. The wine is fermented in small open-topped tanks and then aged for nine months in mostly neutral Burgundian French oak barrels. The barrel regimen for this wine is specially designed to preserve the wine's bright, floral, and fruity characteristics.

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
Exceptionally aromatic, this wine features aromas of fresh pomegranate followed by a bowl of sweet cherries, red currants, warm oak, and cinnamon. The palate presents exuberant flavors of juicy black cherries and red raspberry, with a hint of savory tobacco leaf.

Suggested Pairings
Fresh and lively, the Avant-Garde delivers a core of bright sweet fruit and supple tannin that invites pairing with simply prepared dishes such as grilled salmon, chicken, or pork and will also enhance the vibrant flavors of California and Mediterranean cuisine.

Technical Data
Appellation: Carneros
Brix at Harvest: 23.8°
Final pH: 3.63
Final Acid: 0.57g/100ml
Alcohol: 14.2%

Price
$36