



DOMAINE CARNEROS.

2022 Le Ciel Serein Pinot Noir



BLEND

100% Estate Grown Pinot Noir
14 Months Barrel Aged in French oak, 40% new
Clones: 78% Dijon 667, 22% Dijon 777

ABOUT OUR LE CIEL SEREIN

We call it “Le Ciel Serein” and it just might be the most picturesque ranch in Carneros. This landmark site, memorialized as Bliss Hill, the background for Microsoft Windows XP, was selected for its rolling hills, diverse exposure, and exceptional soils. Developed between 2002 and 2004, it has been carefully planted to a wide variety of Pinot Noir clones. Year after year it has proven itself by consistently delivering lush, aromatic, and exciting Pinot Noir and has become an insider favorite among our Pinot fans.

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 pure fruit expression of the Dijon 667 clone is one of its undeniable hallmarks, showcasing a mixture of red and black berries, and a burst of spicy boysenberry. The other selection to complete the blend is Dijon 777 and the resulting wine presents a complex array of fruit and spice accented with silky soft tannins.

There is a vibrant concentration of flavor resulting from the warm temperatures that peaked when the grapes were harvested. With time in the glass, the nose opens up to blend of both red and blue fruits, bergamot, pomegranate, and a hint of rose petal. The palate offers baked cherry, black raspberry, grilled figs, leather, and a touch of clove riding long through the finish. The final blend enjoyed 14 months of barrel age (40% new) from our favorite French coopers of *Cadus*, *Francois-Freres*, and *Sirugue*.

SUGGESTED PAIRINGS

Our winemaker TJ Evans recommends enjoying this well balanced wine with grilled bone-in rib-eye steak or a Pinot pairing classic - duck with cherry sauce.

TECHNICAL DATA

Appellation: Carneros
Harvest Brix: 23.8 - 24.9°
Final pH: 3.55
Final Acid: 0.67g/100mls
Alcohol: 14.5%

PRICE

\$62

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