



DOMAINE CARNEROS.

2022 La Rocaille Chardonnay



BLEND

100% Estate Grown Chardonnay
15 Months Barrel Aged in French oak, 33% new

ABOUT OUR LA ROCAILLE VINEYARD

“La Rocaille” was acquired by Domaine Carneros in 1992, just a few years after the Château was constructed. Located on the eastern side of the Carneros appellation it is only 30 acres, our smallest vineyard, and planted with Chardonnay and Pinot Noir. The site has proven to be a winner with the grapes forming a consistent foundation to our two flagship wines, Le Rêve, and Famous Gate. At only 140 cases this release is small, just like the vineyard, but offers the highest expression of our Carneros terroir in a new format.

Fermentation was conducted in barrel, mostly neutral oak with just a touch of new (33%) steam bent French oak to support but not overwhelm the fruit. The wine rested on primary lees for 15 months with occasional stirring.

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

Delicate aromas of honeysuckle, pear, and struck match leap from the glass. Broad-shouldered and finely detailed with a touch of seamlessly integrated oak, the palate offers lemon pith, river rock, and a hint of salty ocean breeze, finishing long on a lifting acidity.

SUGGESTED PAIRINGS

Dishes that provide a creamy and bright counterpoint are an ideal match for this Chardonnay - risotto brightened with fresh herbs, or grilled oysters with a squeeze of lemon. Our winemaker TJ enjoys pairing this wine with seafood paella.

TECHNICAL DATA

Appellation: Carneros
Harvest brix: 22.1°
Final pH: 3.32
Final Acid: 0.75g/100ml
Alcohol: 13.7%

PRICE

\$49

Only 140 cases produced. Winery Exclusive.

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