



DOMAINE CARNEROS.

## 2020 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 2020 vintage is defined by low yields and concentrated, complex fruit. Early spring frosts and rain during May fruit set limited the number of berries per cluster, which allowed the vine to concentrate more of its resources towards each berry during development. Limited winter rainfall kept berries small while optimal temperatures throughout July and August ripened them beautifully. Harvest commenced on August 3rd and was one of the fastest in recent memory. All grapes destined for our sparkling wine were picked within 3 weeks, and by September 17th, our 34th harvest was complete.

### WINEMAKER'S TASTING NOTES

Our Blanc de Blancs has playful aromas of honey suckle, lemon zest, white flower, and kiwi fruit. The palate reveals a serious wine with focused fruit and plenty of structure. Seamless flavors of pear, honey, apricot, vanilla bean, and touch of brioche flow long on bright acidity. Beautifully integrated, fresh and lively, this wine will continue to age gracefully over the next several years.

### SUGGESTED PAIRINGS

This elegant wine would pair beautifully with triple cream brie, Dungeness crab, macadamia encrusted halibut, or tilapia with a rich cream sauce.

### TECHNICAL DATA

Appellation: Carneros  
Alcohol: 12.0%  
pH: 3.11  
TA: 0.84g/100ml  
Sugar (dosage): 0.9%

### PRICE

\$66

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