



DOMAINE CARNEROS.

2023 Estate Chardonnay



BLEND

100% Estate Grown Chardonnay
15 Months Barrel Aged in French oak, 35% new
Clones: 100% #48

ABOUT OUR ESTATE CHARDONNAY

The Estate Chardonnay is an exciting new addition to our portfolio. In 2023 winemaker TJ Evans chose grapes from one of our great Chardonnay sites, the Estate Vineyard surrounding the Château, to create this beautiful example of Carneros Chardonnay. The #48 clone grapes from the Estate Vineyard provide unctuous richness, resulting in a complex and lively wine. The vineyard rows for this wine were selected from the northeast corner of block 114-B on a gentle slope. Afternoon sun is limited which allows protracted hang time and ultimate flavor development. Fermentation was conducted in barrel, mostly neutral oak with a touch of new steam bent French oak to support but not overwhelm the fruit. The wine rested on lees for 15 months with occasional stirring.

HARVEST NOTES

We began the 2023 growing season with replenished reservoirs and saturated soils due to a tremendous 40" of rainfall after years of drought. The combination of record rainfall and a cool summer climate allowed for extended hang time and yielded a significant crop. Harvest of the Pinot Noir destined for our still wines began on September 19th and continued at a slow and steady pace through mid-October, allowing for extended flavor development in the berries. The 2023 vintage with its stellar growing conditions and abundant yields resulted in beautifully crafted wines to celebrate for years to come.

WINEMAKER'S TASTING NOTES

Lively aromas of lemon curd, beeswax, and golden apple lead to finely detailed notes of creme brulee, lychee, and stone fruit, supported by a touch of seamlessly integrated oak, finishing long on a lifting acidity. There is a generosity here, an unctuousness, if you will that provides a juicy entry. Firm acidity keeps the flavors moving insuring a bright finish. Only 5 barrels made – less than 1% of the wine we produce!

SUGGESTED PAIRINGS

Dishes that provide a creamy and bright counterpoint are an ideal match for this classic Chardonnay - risotto brightened with fresh herbs, or grilled oysters with a squeeze of lemon.

TECHNICAL DATA

Appellation: Carneros
Harvest brix: 22.7°
Final pH: 3.56
Final Acid: 0.68g/100ml
Alcohol: 13.5%

PRICE

\$49

Only 119 cases produced. Winery Exclusive.

www.domainecarneros.com