



DOMAINE CARNEROS.

2024 Avant-Garde Rosé of Pinot Noir



BLEND

100% Estate Grown Pinot Noir

Clones: 46% Dijon 667, 35% Swan, 19% Pommard

ABOUT OUR AVANT-GARDE ROSÉ OF PINOT NOIR

Meet our limited-release 2024 Avant-Garde Rosé, quintessential springtime with its refreshing and bright flavors. Sparkling Rosé has long been a favorite in our portfolio, and in 2012 it was joined by the Avant-Garde Rosé of Pinot Noir. A delicate shade of pale rose gold is achieved with three days of skin contact before pressing. This release features a blend of three different Pinot Noir clones and is barrel fermented for 3 months in neutral oak.

HARVEST NOTES

The growing season began with abundant rains and continued with a short frost season and mild spring weather. The winter rain allowed for full reservoirs and healthy canopies in the vineyards, and moderate summer temperatures with occasional short periods of heat were perfect conditions to ripen a slightly above-average crop of very high-quality fruit. With a brief July heat spike, the 2024 vintage began ripening stages earlier than usual, but moderate temperatures then allowed for steady ripening until our official 38th harvest commenced on August 14, a typical start date. We experienced warmer temperatures in the first week of September and worked quickly to bring in the grapes for our still Pinot Noir program. Overall, we are very optimistic about the 2024 vintage, and we are grateful for two consecutive vintages of ample quantity with excellent quality.

WINEMAKER'S TASTING NOTES

The nose captivates with a perfume of herbs de Provence, wild strawberry, river stone, and a hint of rose petal, leading to a crisp, complex palate. Intermingled flavors of nectarine, guava, and tangy cherry are underscored by a fine minerality. Bright acidity and a crisp dry palate mark a long, refreshing finish. This rosé evokes images of picnics in the shade, poolside reads, and backyard sipping.

SUGGESTED PAIRINGS

Our 2024 Avant-Garde Rosé of Pinot Noir can be enjoyed on its own as an aperitif, but also pairs beautifully with Tuscan Pecorino cheese or any brunch food. Our winemaker suggests pairing with a lightly dressed salad such as Niçoise, caprese, or burrata salad with fresh strawberries and mint to really bring out the character.

TECHNICAL DATA

Appellation: Carneros

Brix at Harvest: 22.1°

Final pH: 3.42

Final Acid: 0.62g/100ml

Alcohol: 13.1%

PRICE

\$32

Only 455 cases produced. Winery Exclusive.