



DOMAINE CARNEROS.

2018 Late Disgorged Brut Rosé



BLEND

58% Estate Grown Pinot Noir
42% Estate Grown Chardonnay

ABOUT OUR LATE DISGORGED BRUT ROSÉ

Since 2005 we have produced this beautiful, aged rosé in very limited quantities. Our devoted “bubble heads” patiently wait for its release each year. The beauty of our méthode traditionnelle wines is that the longer they age, the more harmonious and elegant they become. This rosé, from the 2018 vintage, is labeled as “Late Disgorged” because it is held back for an additional two years for a total of five years resting on the lees (aka “sur lie”). The lovely apricot color of this special wine is the result of leaving a small portion of the Pinot Noir in contact with the skins. Most rosés simply have red wine added, but we choose to use the skin contact method that allows us to maintain our signature seamless and silky texture.

HARVEST NOTES

2018 saw the coolest temperatures since the 2011 growing season, allowing an extended hang time for the fruit and longer flavor development. Additionally, replenished reservoirs and healthy vineyards from the abundant rains of the previous vintage allowed for a larger than normal crop. These elements translate to the perfect combination of a high-yield and high-quality vintage that winemakers dream about.

WINEMAKER’S TASTING NOTES

A captivating perfume of raspberry, peaches, potpourri, and candied hazelnut leads to lustrous layers of apricots, baked peaches, rose hip, and pie crust with a hint of honeycomb on the silky, lingering finish. Rich and expansive while delicate and poised, it showcases its pedigree and patient cellaring, sip after beautiful sip.

SUGGESTED PAIRINGS

This is a serious, aged rosé for the bubbly aficionado. We suggest pairing this wine with oven-roasted pork loin or peach pie for dessert.

TECHNICAL DATA

Appellation: Carneros
Alcohol: 12.0%
pH: 3.1
TA: 0.80g/100ml
Sugar (dosage): 0.75%

PRICE

\$62