



DOMAINE CARNEROS.

2023 Avant-Garde Rosé of Pinot Noir



BLEND

100% Estate Grown Pinot Noir
Only 546 cases produced. Winery Exclusive.

ABOUT OUR AVANT-GARDE ROSÉ OF PINOT NOIR

In celebration of the unveiling of our pioneering Solar Microgrid in 2023, we proudly release the first wine to be “*Powered by the Sun*” with this revolutionary technology. Meet our limited-release 2023 Avant-Garde Rosé, quintessential springtime with its refreshing and bright flavors. A delicate shade of pale rose gold is achieved with three days of skin contact before pressing. This release features a blend of four different Pinot Noir clones and is barrel fermented for 3 months in neutral oak.

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

The nose captivates with a perfume of herbs de Provence, wild strawberry, and tangerine zest, leading to a crisp, complex palate. Intermingled flavors of nectarine, watermelon, and pink grapefruit are underscored by a dusty minerality. The body is dry, bright acidity lifts and elongates the palate through a refreshing finish. This rosé evokes images of picnics in the shade, poolside reads, and backyard sipping.

SUGGESTED PAIRINGS

Our 2023 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 in the wine.

TECHNICAL DATA

Appellation: Carneros
Brix at Harvest: 22.5°
Final pH: 3.52
Final Acid: 0.64g/100ml
Alcohol: 13.5%

PRICE

\$32

www.domainecarneros.com