



DOMAINE CARNEROS.

2022 Pinot Clair



BLEND

100% Estate Grown Pinot Noir
14 Months Barrel Aged in French oak, 35% new
Clones: 65% Pommard, 35% Cristina

ABOUT OUR PINOT CLAIR

Domaine Carneros Pinot Clair is a white wine made from 'black' skinned Pinot Noir grapes. We start by picking grapes at a maturity level that is greater than those used for sparkling wines, but not as high as those destined for still Pinot Noir. Night picking is a critical step so we can press the grapes early in the morning while they are still cool. A gentle pressing allows us to extract only 90-95 gallons of juice per ton of grapes before the pigments start to bleed out from the skins. This year's edition features 65% Pommard clone combined with 35% Cristina selection. The juice components were fermented primarily in neutral oak, with the notable addition of a concrete egg tank. A modest amount, one-third, of new water-bent French oak was employed to lift the spice. In total, the wine spent 14 months resting on the lees (sur lie) and 6 months aging in bottle.

HARVEST NOTES

An early winter downpour and spring rains filled our reservoirs after two consecutive drought years. The growing season was consistent and mild with the moderating influence of the Carneros marine layer allowing the grapes to mature slowly. Ten days of heat in early September were mitigated by high humidity and irrigation, but grape maturation was accelerated, and our fast-paced harvest was completed by September 15th. An eventful season yielded a remarkable vintage with voluptuous wines balanced with vibrant acidity.

WINEMAKER'S TASTING NOTES

The wine speaks first through its subtle and elegant nose, which is tightly layered with gingerbread, lemon blossom, stone fruit, and wet river rock. The defining feature of Pinot Clair is its texture. Where Chardonnay can be a structured wine, Pinot Clair has a round, fleshy character. It has an immediate mouthwatering entry with exotic fruits, highlighted on the palate with pear, yuzu, and a creamy component evoking vanilla bean custard in the long finish.

TECHNICAL DATA

Appellation: Carneros
Brix at Harvest: 21.9°
Final pH: 3.37
Final Acid: 0.69g/100ml
Alcohol: 13.5%

PRICE

\$49

Only 210 cases produced. Winery Exclusive.

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