



DOMAINE CARNEROS.

2021 Le Ciel Serein Pinot Noir



BLEND

100% Estate Grown Pinot Noir
14 Months Barrel Aged in French oak, 40% new
Clones: 87% Dijon 667, 12% Dijon 777, 1% Calera

ABOUT OUR LE CIEL SEREIN

We call it “Le Ciel Serein” and it just might be the most picturesque ranch in Carneros. This landmark site, memorialized as Bliss Hill, the background for Microsoft Windows XP, was selected for its rolling hills, diverse exposure, and exceptional soils. Developed between 2002 and 2004, it has been carefully planted to a wide variety of Pinot Noir clones. Year after year it has proven itself by consistently delivering lush, aromatic, and exciting Pinot Noir and has become an insider favorite among our Pinot fans.

HARVEST NOTES

The 2021 growing season commenced with an early budbreak followed by unseasonably cool spring and early summer temperatures, which helped preserve vineyard health as we entered a second year of drought conditions. Summer temperatures were moderated by the marine layer which allowed the grapes to mature slowly and consistently and resulted in wonderful depth of flavor and concentration at harvest.

WINEMAKER’S TASTING NOTES

The pure fruit expression of the Dijon 667 clone is one of its undeniable hallmarks, showcasing a mixture of red and black berries, and a burst of spicy boysenberry. Two other selections, Dijon 777 and Calera, complete the blend, and the resulting wine presents a complex array of fruit and spice accented with silky soft tannins.

There is a vibrant juiciness that is characteristic of the energy of the vintage. With time in the glass, the nose opens up to bergamot, pomegranate, and a hint of rose petal. The palate offers cherries, black raspberry, and a touch of cedar riding long through the finish. The final blend enjoyed 14 months of barrel age (40% new) from our favorite French coopers of *Cadus*, *Francois-Freres*, and *Sirugue*.

SUGGESTED PAIRINGS

Our winemaker TJ recommends enjoying this well balanced wine with grilled bone-in rib-eye steak or a Pinot pairing classic - duck with cherry sauce.

TECHNICAL DATA

Appellation: Carneros
Harvest Brix: 24.0 - 25.1°
Final pH: 3.53
Final Acid: 0.64g/100mls
Alcohol: 14.5%

PRICE

\$62