



DOMAINE CARNEROS.

Grapes

100% Pinot Noir

Region/Appellation

Carneros

Alcohol by volume

14%

Residual Sugar

0.75 g/l

pH

3.62

Total Acidity

6.5 g/l

Drinking Window

2025 - 2029

Tasting Guide



Tasting note printed
23/01/2026

Avant Garde Pinot Noir 2022

6x75cl

Winemaker Notes

Exceptionally aromatic, this wine features aromas of fresh pomegranate followed by a bowl of sweet cherries, red currants, warm oak, and cinnamon. The palate presents exuberant flavors of juicy black cherries and red raspberry, with a hint of savory tobacco leaf.

Vineyard

This blend exhibits the most fragrant characteristics present in select lots from these vineyards.

Winemaking

The wine is fermented in small open-topped tanks and then aged for nine months in mostly neutral Burgundian French oak barrels. The barrel regimen for this wine is specially designed to preserve the wine's bright, floral, and fruity characteristics.

Vintage

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.

Food match



HATCH MANSFIELD