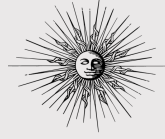


MAISONS MARQUES & DOMAINES

CARPE DIEM®



Carpe Diem

Pinot Noir

Anderson Valley, California, United States

Vintage: 2019

Overview

Carpe Diem Pinot Noir is made in Northern California's Anderson Valley. Over the years, this region has gained the reputation of an ideal terroir to grow pinot noir for still wines. Grapes for the Carpe Diem Pinot Noir are selected exclusively from the best vineyards in the cool Anderson Valley. This fog-shrouded region not far from Mendocino Coast and the Pacific Ocean provides ideal growing conditions for these delicate grapes.

Vinified under the meticulous supervision of Roederer's winemaking team, Carpe Diem's philosophy is to offer the best of two worlds: the richness of California fruit and the elegance of a French wine.

Winemaking

Grapes from vineyards spanning warmer inland sites (Boonville, CA) to cooler coastal areas (Navarro, CA) in the Anderson Valley were harvested at night, destemmed and fermented with indigenous yeast. A mix of small stainless steel and oak open-top tanks were used for a 9-day average skin-contact fermentation, 1 to 2 punch-downs per day, lightly extracting the delicate pinot noir aromas and flavors before pressing in our small basket press. The wine was then aged in 60-gallon French oak barrels with 15% new barrels. A cool and extended native malolactic fermentation lasting through the following spring for aging in barrel. After 10 months in barrel, the wine is blended and bottled the following summer.

Principal coopers are François Frères, Sirugue, and Seguin Moreau.

Tasting Notes

Plums and fresh mushroom aromas mingled with hints of rose petal and black tea. A well-balanced pinot noir with a velvety and delicate texture, expansive and mouth filling on the palate and finishes with a hint of salinity under a solid frame of acidity and length.

Food Pairing

Pairs beautifully with roasted beef tenderloin, chanterelle risotto, and semi-hard cheeses such as asiago and manchego.

TECHNICAL INFORMATION

Varietals: 100% Pinot Noir

Wine Alcohol: 13%

Titrateable Acidity: 4.2 g/L

pH: 3.59

New Oak: 15% French new oak

Aging: 10 months in barrels