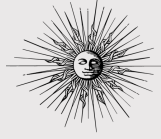


# MAISONS MARQUES & DOMAINES

CARPE DIEM®



Carpe Diem

## Pinot Noir

Anderson Valley, California, United States

Vintage: 2023

### 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 and surrounding vineyards. 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

The grapes were sourced from cool-climate vineyards around Philo and the Deep End of Anderson Valley. Harvested at night to preserve freshness, the fruit was destemmed and fermented in small open-top tanks. An average of 16 days of skin contact with one to two punch downs per day helped maintain delicate Pinot noir aromas and textures before pressing in our small basket press. The wine was then transferred to oak barrels to complete malolactic fermentation through spring, with 13% aged in new oak barrels to contribute subtle texture and oak nuance. After 10 months in barrel, the separate fermentation lots were blended, filtered and bottled the following summer.

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

### Tasting Notes

Dark red garnet in color. Inviting fruit aromas of bramble, blackberry and plum lead into a lively palate that shows tart cherry, cassis and fresh cranberry. The wine is framed by smooth tannins, balance and depth. The finish is long and tangy, lip-smacking and refreshing.

### Harvest Notes

The 2023 vintage was shaped by a wet winter and cool spring, which delayed budbreak and pushed harvest later than usual. Moderate summer temperatures and Anderson Valley's signature morning fog allowed the fruit to ripen slowly; preserving vibrancy, acidity and freshness. Yields were abundant yet defined by excellent quality, with harvest stretching into late September and early October. The resulting wines show exceptional balance, structure and finesse.

### Food Pairing

Pairs beautifully with seared duck with balsamic glaze, grilled salmon with soy-ginger marinade, roasted beef tenderloin, wild mushroom risotto, and semi-hard cheeses such as asiago and manchego.

### TECHNICAL INFORMATION

Varietals: 100% Pinot Noir

Wine Alcohol: 13.8%

Titrateable Acidity: 6 g/L

pH: 3.59

Aging: 10 months in 13% new barrels