

CARPE DIEM®



VARIETALS:
100% Pinot Noir

PINOT NOIR 2020

Anderson Valley, California

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

The grapes were sourced from vineyards throughout the Anderson Valley that range from the warmer inland sites of Boonville, CA to the cooler "Deep End" areas of Navarro. Harvested at night, destemmed and fermented in small batches using open-top tanks for an average 12-day average maceration. We employ 1-2 punchdowns per day, lightly extracting the delicate Pinot Noir aromas, flavors and textures before gently pressing in our small basket press. The pressed wine was then aged in 60-gallon French oak barrels with 18% new barrels and allowed to go through an extended native malolactic fermentation lasting through the following spring. 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

The 2020 Carpe Diem Pinot Noir reveals aromas of blackberry, currant with fresh forest floor undertones. A harmonious balance, with a medium body and a velvet texture, expansive and broad on the palate. The finish is savory with a refreshing acidity and lasting impression.

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POINTS
WINE ENTHUSIAST

This wine is deep, opulent with aromas of baked plum, strawberry, dried herbs, potpourri and earth on the nose. The flavors on the palate suggest ripe strawberry, pomegranate, clove, bittersweet chocolate, vanilla with a dry, long lingering finish. Pair with Roasted Whole Chicken.



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