



CHI@GLANCE

EXPLORING CHICAGO AT A GLANCE

Sipping into Summer with Domaine Carneros!

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Zak Miller has been with Domaine Carneros for the past 11 years. About 14 years ago Zak fell into wine making after a single day trip to Napa Valley with his wife. Zak and his wife both have an extensive background in forestry science and decided to transform their skills of agriculture and forestry into grape cultivation. After learning the winemaking business at vineyards and wineries in California, Chile, and New Zealand, Zak landed at Domaine Carneros. He has mastered the art of creating beautiful, balanced sparkling and still wines from Pinot Noir and Chardonnay.



APERITIF

2012 Domaine Carneros Le Reve, Blanc de Blancs

100% Estate Grown Chardonnay. Lovely notes of white flowers, Meyer lemon, poached pear, and a hint of grilled pineapple. The Palate opens up to honey suckle and crème brulee. The full mouth feel leads to a very round and long finish.

FIRST COURSE

2015 Domaine Carneros Brut Vintage Cuvee

51% Chardonnay, 47% Pinot Noir, and 2% Pinot Gris. Lovely notes of key lime, honeycomb, and lemon curd. This round wine displays a palate with hints of lime blossom, baked pear, and lemon meringue, resulting in a creamy texture and a long finish.

Food: Grilled Asparagus Flatbread with prosciutto, burrata, and mint

MAIN COURSE

2016 Domaine Carneros Estate Pinot Noir

100% Estate Grown Pinot Noir. Full range of red and darker berry flavors. Ten months of barrel age lends a sweetness that balances the supple tannin producing a full bodied Pinot Noir.

Food: Mushroom Gnocchetti with mushroom Bolognese, crispy garlic, & pecorino

DESSERT

Domaine Carneros Cuvee de la Pompadour Brut Rose NV

59% Pinot Noir and 41% Chardonnay. The wine's aroma, delivered on a delicate mousse, hints at raspberry, apricot, and rose petal. The palate displays peach, raspberry jam, tangerine, and orange for a soft, delicate mouthfeel and a smooth long finish.

Dessert: Lemon Cream Tart with meyer lemon curd, whipped crème fraiche, citrus, frozen yogurt, chiffon croutons, toasted meringue

