## the drunken cyclist



## The Third Annual Blind Tasting of American Sparkling Wine (Part Two–Brut)

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This past weekend, I conducted another Blind Tasting at our humble little abode here in Houston, to which I normally invite other wine writers from the area. This year, however, with the pandemic raging out of control here in Texas, I limited the attendees to my lovely wife (who has a fantastic palate) and me.





## 2016 Domaine Carneros Brut, Carneros, CA:

Retail \$36. 53% Chardonnay, 47% Pinot Noir. Light straw yet again, with aromas (albeit subtle) of peach, vanilla, minerality, and just a smidge of yeast. The palate is nicely balanced between that muted fruit, the muted vanilla/yeast component, and tartness. It is a nice wine and graduates a bit beyond that as the wine melds into something rather special. I would stock my cellar with it. **EXCELLENT. 91 POINTS.** 

## 2013 Domaine Carneros Le Rêve, Carneros, CA:

Retail \$125. 100% Chardonnay. Brilliant pale yellow with ripe fruit flavors (peach, melon), and a couple of shakes of white pepper. Ripe apple flavors on the palate, a good sparkle, and plenty of depth, but it comes off as young with brilliant acidity, masking the fruit ever so slightly. It's subtle, it's delicate, but it is also fantastic. Whoa. **OUTSTANDING. 93 POINTS.** 



