

WINE COUNTRY | THIS WEEK

Thu, 09/13/2018



Domaine Carneros Announces the Debut of its Jardin d'Hiver

Domaine Carneros Announces the Debut of its Jardin d'Hiver with Asian Inspired Five-Course Pairing Experience and Expanded Hospitality Offerings



DOMAINE CARNEROS.

Domaine Carneros, a benchmark for California sparkling wine, reflecting both the terroir of the Carneros region and the craftsmanship of its French legacy, celebrates the completion and opening of its garden conservatory, Jardin d'Hiver, with an expanded hospitality space and five-course pairing experience.

The beautifully-designed Jardin d'Hiver has opened— an Art Nouveau conservatory-style addition to the north terrace of the renowned Domaine Carneros château, which will allow guests to immerse themselves in the beauty of Carneros and surrounding vineyards while being shielded from the winds that define the region's cool prevailing climate, perfect for sparkling wine production.



WINE COUNTRY | THIS WEEK

Thu, 09/13/2018

Domaine Carneros Jardin-Avis Mandelln keeping with the 18th century French design of the landmark château, which was modeled after the Taittinger family's famed residence, the Château de la Marquetterie, the Jardin d'Hiver takes its inspiration from the glass buildings created by Gustave Eiffel in the mid-late 1800's to protect plants and citrus trees on the Place de la Concorde in Paris. With its custom-crafted, gracefully-curved glass walls, skylights, white marble tables, indoor-outdoor fireplaces and majestic new fountain, the Jardin d'Hiver offers guests an inviting and warm, yet elegant space to enjoy the fine wines, gracious hospitality and sweeping views for which Domaine Carneros is known.

With the opening of the Jardin d'Hiver comes an expanded and unparalleled gustatory experience called "The Art of Sparkling Wine Pairing: Asian Bites with Bubbles," an Asian-inspired, seasonally-driven five course food and wine pairing designed to showcase the versatility of sparkling wine. With vibrant, yet delicate flavors, Domaine Carneros sparkling wines are a perfect complement to Asian cuisine. The experience is offered once a day at 11:00 a.m. for \$85 per person Monday-Friday. Reservations are required no later than 48 hours in advance and available for groups of no more than eight guests. Wine club members enjoy a 20% discount. Pairings are subject to change based on the seasonal availability of ingredients.

Domaine Carneros

Founded in 1987, Domaine Carneros reflects the hallmark of its founder, Champagne Taittinger, in creating a vision of terroir-driven sparkling wine with the quality tenets of the traditional method production and extended aging. Located entirely within the Carneros AVA, between Napa and Sonoma counties, the six estate vineyards total approximately 400 acres with 125 acres planted to Chardonnay, 225 acres planted to Pinot Noir, with the remaining acres currently in development. The winery focuses on making ultra-premium Carneros sparkling wines and limited production Pinot Noirs.

Domaine Carneros' château has become a landmark and symbol of the region. The architecture and interior design were inspired by the 18th century Château de la Marquetterie, the Taittinger family residence in the Champagne region. The winery also places a high value on preserving the environment and has farmed sustainably since the late 1980s. The roof of the Pinot Noir winery adjacent to the château hosts

WINE COUNTRY | THIS WEEK

Thu, 09/13/2018

a solar array that was the largest on any winery in the world when it was installed in 2003. Eileen Crane, CEO & Founding Winemaker, has overseen 31 harvests at the château and in 2018 celebrates the 20th anniversary of the winery's luxury cuvée, Le Rêve Blanc de Blancs.

Opening Pairing Experience

Bay Scallops in Spicy Yuzu Sauce

Paired with Ultra Brut

Sautéed bay scallops with a yuzu citrus sauce, chiles and cilantro

-

Fresh Spring Roll with Daikon, Mango and Mint

Paired with Estate Brut Cuvée

Rice noodles, mango and carrots rolled in a rice wrapper with fresh mint, cucumber and Daikon radish sprouts

-

Sesame Ahi Tuna Poke Wonton with Avocado Mousse

Paired with Brut Rosé

Sashimi-grade ahi tuna mixed with English cucumber, wakame seaweed, scallion, cilantro and sesame seeds presented in a fried wonton and garnished with avocado mousses

-

Soba Noodle and Chicken Salad

with Spicy Peanut Sauce

Paired with Verméil Demi-Sec

Buckwheat soba noodles, shredded chicken breast, red bell pepper, purple cabbage and cilantro tossed with a spicy peanut sauce and presented in a lettuce cup

-

Green Tea Pudding with Black Sesame Tuile

Paired with Verméil Demi-Sec

Creamy Matcha green tea pudding accompanied by a tuile cookie made with tahini and black sesame seeds Blancs.