

DONUM

GIFT OF THE LAND

2022 SINGLE VINEYARD CARNEROS CHARDONNAY

INTRODUCTION

Our Carneros Chardonnay originates from several blocks at our Estate, planted in 2013 and 2016 to a variety of Chardonnay clones. Primarily fermented in French oak using native yeast, with a small percentage in concrete, we strive to produce an elegant, balanced style of Chardonnay. As with our Pinot Noir, we farm our Chardonnay with the same precision and low yields. We avoid stirring the lees to preserve freshness, allowing the wine to age undisturbed for 16 months, which builds texture and complexity.

WINEMAKER NOTES

Golden straw in color, this Chardonnay offers aromas of red apple, lime, tangerine and paraffin. The palate is focused, featuring apple, pomegranate, salted lime and a hint of almond. Structured and spicy, the finish is linear and precise. Recommended drinking window: 2024-2030.

FRUIT

Wente, Mt. Eden, Cote d'Or, Dijon 54, Dijon 76

HARVEST DATE

August 18 — August 31, 2022

ESTATE BOTTLED

February 12, 2024

CASES PRODUCED

448

AGING

16 months in 53% new French oak



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