

DONUM

GIFT OF THE LAND

2019 SINGLE-BLOCK RESERVE CARNEROS PINOT NOIR PEARL

INTRODUCTION

For only the second time ever we are releasing a wine from a single barrel. From a tiny planting of Martini Clone Pinot Noir (one of the few California Pinot clones dating back to pre-prohibition era) and fermented in a special wooden egg-shaped fermentation vessel – The Perle, by Quintessence Cooperage in Bordeaux – the resulting wine is a truly unique expression of Carneros Pinot Noir.

WINEMAKER NOTES

Ruby garnet in color, The Pearl has an incredibly complex nose, with berry joined by papaya, soy, and Szechuan pepper. The palate is more fruity, with Bing cherry, blackberry, cedar, and a hint of balsamic. Structure, but with beautiful high tones lifting the finish, and persistent layers of fruit and spice linger. Recommended drinking window is 2023-2028.

FRUIT

100% Martini clone

HARVEST DATE

September 9, 2019

ESTATE BOTTLED

January 29, 2021

CASES PRODUCED

24 cases

AGING

100% new French oak



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