

DONUM

GIFT OF THE LAND

2020 SINGLE VINEYARD CARNEROS CHARDONNAY

INTRODUCTION

Our Estate Chardonnay comes from several blocks on the Donum Ranch 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 for an elegant, balanced style of Chardonnay. As with our Pinot Noir, we farm the Chardonnay just as precisely and to the same low yields. We avoid stirring in order to preserve freshness, and the finished wine ages on the lees for 16 months without being disturbed, which builds texture and complexity.

WINEMAKER NOTES

Light golden straw in color, the 2020 Carneros Chardonnay shows aromas of lime, apple, starfruit and lemon curd. The palate echoes the apple and lemon with cinnamon and a hint of fresh cranberry. The finish is intense and focused, with white pepper and mineral tones joining the lingering citrus notes. Recommended drinking window is 2022 - 2030.

FRUIT

85% Old Wente, 8% Mt. Eden, 4% Dijon 76,
3% Cote D'or

HARVEST DATE

August 19 — August 22, 2020

ESTATE BOTTLED

February 4, 2022

CASES PRODUCED

409 cases

AGING

33% new French oak



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