

2016 SINGLE VINEYARD CARNEROS BLANC DE BLANCS

INTRODUCTION

Our inaugural sparkling wine has been over four years in the making, and we could not be more excited to finally release it. During the 2016 growing season, we had the idea to take a small portion of our old-vine chardonnay and set it aside for Blanc de Blancs. Harvested at very low sugar, the resulting wine has the freshness required for sparkling wine, with unique characteristics of our own Estate vineyards. Fermented in neutral French oak barrels, then aged for 42 months on the lees in bottle. With extremely low dosage, our Blanc de Blancs combines richness and finesse, with incredible structure brightness.

WINEMAKER NOTES

Rich golden straw in color, the 2016 Blanc de Blancs reveals fine, vigorous bubbles. Aromas of green apple and baked lemon lead off, accompanied by subtle notes of paraffin and caramel or dulce de leche. The palate shows an intriguing mix of spice and flint notes, along with golden delicious apple, lime, and bread yeast. The fine mousse carries these fresh, vibrant flavors through an intense, concentrated finish





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