

DONUM

GIFT OF THE LAND

2022 SINGLE BLOCK RESERVE CARNEROS PINOT NOIR PEARL

INTRODUCTION

For only the second time ever, we are releasing a wine from a single barrel. It comes from a small planting of Martini clone, one of a few California Pinot clones dating back to the Pre-Prohibition Era. It is fermented in a special wooden egg-shaped fermentation vessel known as 'The Perle,' crafted by Quintessence Cooperage in Bordeaux. The resulting wine is a truly unique expression of Carneros Pinot Noir.

WINEMAKER NOTES

Ruby-purple in color, the Pearl has a hint of cloudiness, indicating that it was bottled unfiltered. The nose reveals classic clonal aromas of currant and pomegranate, complemented by vanilla and plum pudding. The palate offers more decadent notes of raspberry, cherry, peach and boysenberry, with a complex mid-palate. It is concentrated with slightly chalky tannins and dark fruit on the finish. Recommended drinking window: 2026-2033.

FRUIT

100% Martini

HARVEST DATE

August 22, 2022

ESTATE BOTTLED

February 26, 2024

CASES PRODUCED

24

AGING

18 months in 100% new French oak



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