

2022 SINGLE BLOCK RESERVE

CARNEROS PINOT NOIR WHITE BARN

INTRODUCTION

First produced in 2016, White Barn comes from a block of Wadenswil clone planted on a western-facing slope in front of the Donum Home. Harvested at lower sugar to highlight the red fruit, a portion of whole bunches are used during fermentation to add savory and complex notes. White Barn demonstrates that a lighter-style Pinot Noir can still have all the depth and intensity found in riper Pinots.

WINEMAKER NOTES

The 2022 White Barn is medium ruby in color, offering enticing aromas of floral, black tea, cranberry and orange peel. The palate showcases intense notes of cranberry and cherry, with dried herbs, sea salt and smoked meat. The finish is linear and focused, with delicate notes of iron and beautifully structured tannins. Recommended drinking window: 2024-2031.

FRUIT
100% Wadenswil 2A

HARVEST DATE
August 20, 2022

ESTATE BOTTLED
February 12, 2024

CASES PRODUCED
172

AGING
16 months in 71% new French oak

