DONUM GIFT OF THE LAND

2023 CARNEROS CHARDONNAY

INTRODUCTION

Our Carneros Chardonnay is sourced from several Estate blocks planted in 2013 and 2016 to a variety of Chardonnay clones, along with several blocks of our Old Wente clone at our TFV site. Primarily fermented with native yeast in French oak, with a small percentage in concrete, this wine reflects our commitment to elegance and balance. As with our Pinot Noir, we farm our Chardonnay with the same precision and low yields. To preserve freshness, we avoid stirring the lees, allowing the wine to age undisturbed for 16 months to develop texture and complexity.

WINEMAKER NOTES

Medium straw in color, the 2023 Carneros Chardonnay opens with aromas of lime, orange blossom, honeydew melon and a hint of freshly split wood. The palate offers classic Carneros flavors of Golden Delicious apple and peach, layered with notes of kiwi, melon and wildflower honey. The mouthfeel is resonant and high-toned, striking a perfect balance between richness and elegance, with remarkable intensity. Drink from 2025-2035.

FRUIT 60% Old Wente, 26% Cote d'Or, 14% Mt. Eden

HARVEST DATE September 13 — October 5, 2023

ESTATE BOTTLED January 27, 2025

CASES PRODUCED 537 cases

AGING 16 months in 33% new French oak



24500 Ramal Road, Sonoma, CA 95476 tel: 707 939 2290 THEDONUMESTATE.COM



Abbit' from 'Zodiac Heads' by

DONUM

CHARDONNAY CARNEROS 2023

YEAR OF THE RABBIT

Heads' by Ai Weiwei