

DONUM

GIFT OF THE LAND

2023 SINGLE-VINEYARD RESERVE CARNEROS CHARDONNAY THE HERON

INTRODUCTION

The Heron represents a new evolution in Donum Chardonnay—one defined by its vinification technique. While the base wine begins with the same pressing as our Estate Chardonnay, the two diverge from there, each following its own path. The Estate Chardonnay is fermented in barrel, while The Heron is instead racked to a concrete amphora, where it undergoes fermentation and ages for 11 months. The wine is then finished in stainless steel barrels, resulting in a distinct expression of Chardonnay—the concrete adds palate richness similar to new oak, but without imparting any oak-derived flavor.

WINEMAKER NOTES

Light gold in color, the 2023 Heron Chardonnay offers aromas of Meyer lemon, baked apple, marzipan and jasmine. On the palate, tropical guava and Key lime flavors are balanced by golden raspberry and green apple. The concrete fermentation brings richness, while a taut structure leads to a clean, mineral-driven finish. Drink from 2025-2032.

FRUIT

98% Mt. Eden, 2% Côte d'Or

HARVEST DATE

September 18, 2023

ESTATE BOTTLED

January 24, 2025

CASES PRODUCED

112 cases

AGING

12 months in 80% concrete, 4 months in stainless steel and 16 months in 20% new French oak



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