

DONUM

GIFT OF THE LAND

2017 SINGLE VINEYARD CARNEROS BLANC DE BLANCS

INTRODUCTION

Our Blanc de Blancs is sourced from Estate-grown Old Wente clone Chardonnay, harvested about 3 weeks earlier than our still Chardonnays. The fruit is harvested cold and taken directly to the press, where we use only the free-run and lightest press fractions. The wine is fermented in neutral oak barrels, and aged on the lees for about 8 months. At that time the base wine is transferred to bottle to undergo the secondary fermentation that makes sparkling wine possible. We then age the wine in bottle on lees for another 49 months, allowing complex secondary flavors to develop. Finally, the wine is disgorged with a tiny dosage of 3 grams of sugar per liter—Extra Brut—which results in an exhilarating mouthfeel and wonderful freshness.

WINEMAKER NOTES

Pale straw in color, with brilliant clarity and a fine-grained mousse, the 2017 Blanc de Blancs opens with aromas of apple, lemon biscotti, oyster shell and peach cobbler. The palate shows lemon, lime and kiwi flavors up front, with a hint of sea salt and peach coming through on the finish. Intense and focused with a long, structured finish. Recommended drinking window is 2023-2028.

FRUIT

100% Old Wente

HARVEST DATE

August 20, 2017

TIRAGE DATE

May 2018

DISGORGEMENT DATE

October 2022

CASES PRODUCED

207 cases

ALCOHOL %

14.1%



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