

DONUM

GIFT OF THE LAND

2022 SINGLE VINEYARD CARNEROS ROSÉ OF PINOT NOIR

INTRODUCTION

Our rosé comes from a vineyard block farmed and harvested specifically for rosé. The Dijon 115 clone is perfect for rosé because it has great natural acidity, thinner skins and a delicate fruit profile. We harvest early in the morning, when the fruit is coldest, and take it directly to the press to capture fresh fruit characteristics. The juice is fermented in neutral oak barrels, which allows for a little bit of oxygen transfer without imparting wood flavors. A brief three month aging period on the lees allows for greater complexity to develop while still preserving freshness.

WINEMAKER NOTES

The 2022 Rosé is very pale salmon in color, with a tinge of copper. Aromas of strawberry, watermelon, and gooseberry dominate, with a hint of green peppercorn. The palate is well structured, with cherry, strawberry, lime, and grapefruit pith flavors held together with good acidity. The finish leans almost salty, reflecting our Estate's proximity to San Pablo Bay. Recommended drinking window is 2023-2024.

FRUIT

100% Dijon 115

HARVEST DATE

August 8 & 10, 2022

ESTATE BOTTLED

December 5, 2022

CASES PRODUCED

721 cases

AGING

100% neutral French oak



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