

DONUM

GIFT OF THE LAND

2019 SINGLE-VINEYARD CARNEROS BLANC DE BLANCS

INTRODUCTION

Our Blanc de Blancs is sourced from our Estate-grown Old Wente clone Chardonnay, harvested approximately 3 weeks earlier than our still Chardonnays. The fruit is picked cold and pressed immediately, using only the free-run juice and the lightest press fractions. Fermented in oak barrels and aged on the lees for 8 months, it is then bottled for secondary fermentation—the process that creates its fine bubbles.

The 2019 Blanc de Blancs was aged on the lees in bottle for 52 months, developing secondary flavors. It was then disgorged with a light dosage of 4 grams of sugar per liter (Extra Brut), resulting in a vibrant mouthfeel and remarkable freshness, with slightly more richness than previous vintages.

WINEMAKER NOTES

Medium gold in color, the nose opens with aromas of raw honey, lime, mango, and chalk. The palate offers notes of apple pie crust and Santa Rosa plum, supported by mouthwatering acidity and great lift. Linear and focused, with an almost electric energy running through the very long, elegant finish. Drink 2026–2030+.

FRUIT

100% Wente Clone

TRIAGE DATE

May 2, 2020

DISGORGEMENT DATE

September 25, 2025

CASES PRODUCED

213 cases

ALCOHOL %

12.0%



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