

DONUM

GIFT OF THE LAND

2025 SINGLE-VINEYARD CARNEROS ROSÉ OF PINOT NOIR

INTRODUCTION

Our rosé comes from two vineyard blocks, farmed and harvested specifically for this wine. The larger block features the Dijon 115 clone, which is perfect for rosé due to its great natural acidity, thinner skins, and delicate fruit profile. The second block is a field blend of clones, adding complexity to the wine.

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 with native yeast in neutral oak barrels, allowing for gentle oxygen transfer without imparting wood flavors. A brief 3-month aging period on the lees adds complexity while preserving freshness.

WINEMAKER NOTES

Pale straw in color with a subtle hint of copper and rose, the 2025 Rosé opens with aromas of peach blossom, lime, and a hint of honeycomb. The palate is fresh and light, offering notes of berry, cherry, apple, and peach. A hint of salinity and a bright spine of acidity provide structure, carrying the fruit through to a vibrant, refreshing finish. Drink from 2026–2028.

FRUIT

100% Dijon 115

HARVEST DATE

August 15 & 18, 2025

ESTATE BOTTLED

January 14, 2026

CASES PRODUCED

1,077 cases

AGING

5 months in neutral French oak



24500 Ramal Road, Sonoma, CA 95476

tel: 707 939 2290 THEDONUMESTATE.COM