

DONUM

GIFT OF THE LAND

2018 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 2018 Blanc de Blancs was aged on the lees in bottle for 52 months, developing complex secondary flavors. Finally, it was disgorged with a minimal dosage of 1 gram of sugar per liter-Extra Brut-resulting in a vibrant mouthfeel and remarkable freshness.

WINEMAKER NOTES

The 2018 Blanc de Blancs displays a delicate straw-gold hue, with a fine mousse and impeccable clarity. The nose is vibrant and expressive, showcasing aromas of apple, lemon curd and kumquat, complemented by a lovely flinty note. On the palate, layered flavors of pear, apple and kumquat unfold over a refined mineral foundation. Focused and linear, this wine offers an elegant structure and a bright, lifted finish.

FRUIT

100% Old Wente

TIRAGE DATE

May 7, 2019

DISGORGEMENT DATE

September 14, 2024

CASES PRODUCED

210 cases

ALCOHOL %

12.0%



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