

2018 SINGLE VINEYARD RESERVE ANDERSON VALLEY PINOT NOIR ANGEL CAMP

INTRODUCTION

The Angel Camp Vineyard Pinot Noir represents our top barrel blend from this impressive hillside vineyard. With seven different clones planted, the vineyard provides plenty of variety to work with, presenting a unique blending challenge. Each year the various blocks react to the growing season a little bit differently, and the blend varies accordingly. When we decided to work with Anderson Valley fruit, our goal was to create a wine that stays true to the terroir of the region but also expresses the Donum style of Pinot Noir. This elegant, expressive, and balanced Pinot Noir is exactly what we had in mind.

WINEMAKER NOTES

In 2018 the Angel Camp is slightly lighter bodied than the Anderson Valley, with an emphasis on depth and precision. Fine-grained tannin and natural acidity provide a robust structure, with cherry and blackberry joined by cinnamon and five-spice notes. The finish is incredibly long, and evolves in flavor profile as it lingers.

ACCOLADES

ALCOHOL

94 Points, Robert Parker, THE WINE ADVOCATE

FRUIT Wadenswil, David Bruce, Swan, Martini, Dijon 667, 777, 828, and 115 clones from the Angel Camp vineyard HARVEST DATE October 2-October 16, 2018 ESTATE BOTTLED January 23, 2020 CASES PRODUCED





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