

# DONUM

## *The Gift of the Land*

Carneros is renowned for stellar Chardonnay, so although our project is focused on Pinot, we couldn't resist planting a small block of Chardonnay. The selection of Old Wente Chardonnay came to us as budwood from the Winery Lake and Larry Hyde vineyards. It's a charming field selection, yielding a host of aromas and flavors from classic apple to banana to floral, including the occasional heady perfume of a musqué cluster. While Pinot is our obsession, we love drinking this Chardonnay, and wanted to offer you the same opportunity. In 2013 we planted another small block of Wente clone Chardonnay and this fruit is included in the final blend for the first time in 2016.

*The 2016 Carneros Chardonnay shows aromas of lemon, key lime, green apple, peach, and a touch of mineral. The palate is more exotic, with a pineapple and ginger joining the juicy stone fruit carried through from the nose. Taut and fresh, but still with a nice roundness on the palate, hints of wood spice and slate linger on a clean, vibrant finish.*

**FRUIT:** 100% Old Wente clone Chardonnay from the Donum Estate vineyard

**NEW OAK:** 100% French oak, 42% new (Sirugue and Quintessence)

**HARVEST DATE:** August 23 and September 23, 2016

**ALCOHOL:** 13.8%

**BOTTLING DATE:** January 31, 2018

**PH:** 3.35

**CASE PRODUCTION:** 271 cases

**TA:** 8.2 g/L

### FERMENTATION & AGING DETAILS

The difference between the ripening curves for old and young vines was on stark display with our 2016 chardonnay, with the old vines picked a full month later than the young vines, at roughly the same sugar and acid levels. There are plusses and minuses to each, as the old vine provide complexity and depth, while the young vines provide freshness and juicy fruit flavors.

### WEATHER ATTRIBUTES

The 2016 vintage was eerily reminiscent of 2014 and 2015; in fact, looking at a graph of growing degree days, 2016 is almost an exact replica of 2014. Thus, it was no surprise that bud-break was early for the third successive vintage, in some cases starting in early February, but certainly well underway by mid-March. This naturally results in an earlier harvest, and we once again began picking Pinot Noir in August and finished by the first week of October. However, looking merely at temperatures can be deceiving, as factors such as rainfall, diurnal temperature swings, and the timing and duration of heat spikes can greatly affect the development of the vines. While 2016 was the last of five straight drought years, we did receive average or slightly above average rain during the winter of 2015/16, so the soils were saturated, and water was not an issue, allowing for even vegetative growth.

The 2016 season was characterized by three heat waves in September, which makes for tricky picking decisions, as fruit that is just on the cusp of ripeness can quickly jump to over-ripeness during prolonged heat. We were fortunate that the timing of the heat was not problematic for our vineyards, and we picked ripe fruit just before each heatwave, leading to a harvest with three peaks of harvesting. The 2016 vintage was the fifth in a row with excellent growing conditions, a remarkable string of good fortune.

2016  
CARNEROS  
ESTATE GROWN  
CHARDONNAY

