

DONUM

The Gift of the Land

The 2013 Angel Camp Vineyard Pinot Noir represents our top barrel blend from this impressive young vineyard. With seven different clones planted, the vineyard provides plenty of variety to work with, presenting a unique blending challenge. 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.

FRUIT: Dijon 115,777, & 667; Martini, David Bruce, and Swan from the Angel Camp Vineyard

NEW OAK: 87% new French oak (Remond, Atelier, Francois Frères)

HARVEST DATE: September 14-23, 2013

ALCOHOL: 14.2%

BOTTLING DATE: February 9, 2015

PH: 3.69

CASES PRODUCED: 135 cases

TA: 5.7 g/L

FERMENTATION & AGING DETAILS

In 2013 the Angel Camp blend included barrels from all blocks of the vineyard, but the biggest component was from the co-fermentation of Dijon 115 & 777. These clones tend to do well together, and in 2013 they really shined. Because the skins on both clones are able to ripen completely, we were able to punchdown the cap frequently during fermentation, without fear of extracting any negative characteristics. Because this allowed for full extraction during the primary fermentation, we were able to press the must right at dryness, maintaining freshness in the wine. The free run was kept separate and aged in French oak barrels for 16 months. In February, 2015 we selected our favorite six barrel blend, and bottled the wine under the Angel Camp name.

WEATHER ATTRIBUTES

After very cool growing seasons in back to back years (2011 & 2012), the 2013 vintage felt quite warm, although it was actually close to average for Northern California. Bud break occurred very early thanks to a warm spring, leading to concerns about an extremely early harvest, but we avoided any heat spikes throughout the summer, which slowed things down in the vineyard. With all of our vineyards (and seemingly everyone else's in Sonoma and Napa) tracking around the same sugar levels, the potential for too much fruit at once made everyone nervous, but cool weather at just the right times in early and late September created the spacing we needed. The 2013 calendar year was very dry, but fortunately heavy rains in November and December of 2012 provided enough moisture in the soil and water for irrigation to last the growing season. One small rain event on September 21st and 22nd created some worries, but little rain fell and strong winds dried the vineyards out quickly. Our harvest began at our Russian River Vineyard on September 2, and wrapped up in Carneros on October 8.

2013 ANDERSON VALLEY ANGEL CAMP PINOT NOIR

Deep ruby in color with a tinge of purple. The nose shows intense plum and mixed berry aromas, with a hint of vanilla. Cherry and raspberry flavors are incredibly fresh on the palate, with dusty tannins balanced by generous acidity. The finish is long and pure, with blackberry flavors slowly fading to leave a cassis-like impression.

-Dan Fishman, winemaker

