DONUM

The Gift of the Land

The Donum Ranch covers the slopes of three hills in the Carneros region just north of San Pablo Bay. Nestled amid these hills is a 50-acre vineyard, planted to a diverse collection of Dijon clones and heirloom selections of Pinot Noir. Our Carneros Estate Grown Pinot Noir not only comes from the best blocks in our vineyard – our grand cru sites – but also is a selection of the most appealing barrels within each lot.

FRUIT: 95% Donum Selection & 5% Calera clone

from the Donum Vineyard

HARVEST DATE: September 28 – October 8, 2013 **ALCOHOL:** 14.7%

BOTTLING DATE: February 9, 2015

CASE PRODUCTION 650 cases

NEW OAK: French oak, 60% new (Francois Frères, Cadus, Atelier, Gamba, Rousseau)

PH: 3.78

TA: 5.9 g/L

FERMENTATION & AGING DETAILS

Our flagship wine is always sourced from the best blocks on the Estate vineyard. The fruit was hand-harvested early in the morning and arrived at the winery cool, where it was hand-sorted and gravity fed to tank. The must cold-soaked for five to ten days before primary fermentations, which tend to be long, lasting up to twenty days. The cap was punched down frequently to extract the skins, with occasional pump-overs to bring oxygen to the yeast. The dry wine underwent malolactic fermentation in barrel (60% new), before resting on the fine lees for 14 months. At that point we tasted through and select the best blend, which became our Estate Pinot Noir.

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 CARNEROS ESTATE GROWN PINOT NOIR

The 2013 Carneros Estate is deep ruby in color. Aromas of cherry, strawberry, sassafras, crème brulee and spring flowers waft from the glass, and are joined by dark cherry and blackberry flavors on the palate. Spicy, with incredible density and richness, the wine is very structured, with notable tannins and cassis flavors lingering on the finish.

-Dan Fishman, winemaker

