

DONUM

The Gift of the Land

West Slope comes from the middle portion of our west-sloping 4-90 vineyard block, a 5.5-acre site at the Donum Ranch. The Donum Selection has always been the mainstay clone of our Donum Carneros Pinot Noir. Beginning in 2007, as the vines developed further depth and complexity with age, this block seemed to cry out to be bottled as a stand-alone, and the West Slope bottling was born. The West Slope truly represents the culmination of our search for the top Pinot Noir terroirs in Carneros. After the strong 2012 vintage, we think the 2013 may surpass even that level.

FRUIT: 100% Donum Selection, single vineyard block

NEW OAK: 63% new French oak (Francois Frères, Atelier)

HARVEST DATE: October 4 and 7, 2013

ALCOHOL: 14.7%

BOTTLING DATE: February 9, 2015

PH: 3.64

CASES PRODUCED: 269 cases

TA: 6.2 g/L

FERMENTATION & AGING DETAILS

We picked our 4-90 block in two passes in 2013, one on October 4 and one on October 7. Even these few days led to a substantial difference in the fruit, which gave us some pieces to work with in the final blend, as the West Slope always comes exclusively from the 4-90 block. The fruit was hand harvested and sorted, de-stemmed, and then left to cold-soak in tank for eight days. Fermentation was allowed to get fairly warm and the cap was punched down up to four times per day, to fully extract the thick skins of the Donum selection of Pinot Noir. The tail end of fermentation completed slowly, allowing the juice more time to sit on the skins. After about four weeks in tank the free run juice was drained to barrel, where malolactic fermentation occurred over the next two months. The wine was then allowed to age on the lees an additional year. In January 2015, we selected the best barrels from within the lot, and blended and bottled the resulting wine in February, 2015.

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 WEST SLOPE PINOT NOIR

The 2013 West Slope is medium ruby in color, and quite tight in its youth, revealing subtle aromas of Bing cherry and raspberry, along with an earthier undertone. On the palate it is starting to open up, with ripe cherry and berry joined by well-integrated oak flavors of cinnamon and vanilla. Incredibly textured, the wine fills the mouth and has an intense, very long finish, all of which suggests a long life ahead of this one, and greater depth to unfold with age.

-Dan Fishman, winemaker

