

# 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.

**FRUIT:** 85% Old Wente & 15% Dijon 76 chardonnay from the Donum Estate      **NEW OAK:** 53% new French oak (Sirugue, Damy, Atelier, Cadus)

**HARVEST DATE:** September 20, 2014      **ALCOHOL:** 13%

**BOTTLING DATE:** January 25, 2016      **PH:** 3.30

**CASE PRODUCTION:** 322 cases      **TA:** 7.8 g/L

### FERMENTATION DETAILS

Our 2014 Chardonnay was allowed to settle overnight in tank, and then fermented in all French oak barrels, with slightly over 50% in new barrels. The fermentation used native yeast and took place in the coolest part of the cellar, at about 55 degrees. This results in a slow, steady fermentation which preserves the delicate aromatics and increases texture.

### AGING DETAILS

The lees were stirred approximately once a month for six months to allow additional lees contact to soften the mouthfeel. After that the wine was allowed to settle, and aged another 9 months in barrel. At that point we tasted through and selected our favorite eleven barrels, which were blended in tank and bottled in January of 2016.

### WEATHER ATTRIBUTES

If the 2013 vintage felt warm compared to back-to-back cool vintages in 2011 and 2012, then 2014 was positively scorching, with bud break at or near record early dates thanks to a warm and, of course, the ongoing drought in California. However, we were in fact able to avoid any heat spikes, and summer itself was relatively mild, meaning that harvest was only a few weeks earlier than in the previous cooler vintages, as opposed to in August, as some had feared. Moderate weather prevailed throughout September, allowing us to pick our various Pinot Noir and Chardonnay blocks as each ripened.

## 2014 CARNEROS ESTATE GROWN CHARDONNAY

The 2014 Chardonnay is pale gold in color, with aromas of green apple, lemon, guava, and lime. The palate echoes the apple and lemon from the nose, with accents of Asian pear and a spicy, herbal character. Bright and fresh, there is still a sense of power, with intense, mouth-filling texture, and a streak of minerality that lingers on the finish.

-Dan Fishman, winemaker

