



# DONUM

— THE GIFT OF THE LAND —

*A*t The Donum Estate we are dedicated to the pursuit of the ultimate pinot noir. With traditional Burgundian winemaking techniques, sensitive farming practices and unwavering passion for this varietal, we strive for an intricate balance between elegance and intensity in our wine. It is an expression of the exceptional terroir of our estate — the gift of the land.



## INAUGURAL RELEASE

2005

### RUSSIAN RIVER PINOT NOIR ESTATE GROWN

Perfumed bouquet of violets, blackberry, black cherry liqueur and leather. Bountiful weight and lush tannins paired with lively acidity join a core of red currant and juicy raspberry.



*95* **POINTS** *Connoisseurs' Guide*

#### FRUIT

100% Russian River Valley Pinot Noir

#### PRODUCTION

Innagural release 200 cases

#### HARVEST DATE

9/17/2005

#### AGING

11 months in Burgundian cooperage

#### FERMENTATION DETAILS

100% destemmed. After destemming, grapes were cold soaked 5 days. Fermentation was native and achieved a temperature of 94°F. Went to barrel "dirty" and aged on the lees into the spring of 2006. 75% new French oak.

#### WEATHER ATTRIBUTES

With temperatures on the cooler side and soils fully saturated, our controls to limit vigor were minimal. The tools we had, such as cover crop and heavy canopy management, helped greatly. Flowering was a bit later than normal, but cool, more moderate weather prevailed, slowing down the season.

A minor heat spike at the end of August got us excited and we expected to start harvesting shortly thereafter, but Mother Nature had a different idea. Cool temperatures marked most of September bringing ripening to a stop. The 2005 vintage showed us what hang-time really means. The interval averaged 50-plus days for most of our blocks. The last 15 years of data on our vineyards show that our average period from bloom to harvest is 115 days. In 2005 the average for our vineyard was 130 days — now THAT is hang-time.

**REDUCE - REUSE - RECYCLE**

