

DONUM

The Gift of the Land

Our Russian River Valley terroir, Dijon clones and the 2007 vintage have combined to produce our most sophisticated version of this wine to date. Whereas 2006 brought substantial yields, tight clusters and big berries, 2007 saw heat during bloom producing shatter and shot berries giving us a light crop – half the amount of the previous vintage. Small berries and open clusters provided great fruit intensity. We knew 2007 would be a great year, and it came together with an ease and flow now apparent in the wines.

FRUIT: 40% Dijon Clone 667 and 60% Dijon Clone 115

HARVEST DATE: September 13 -19

BOTTLING DATE: August 2008

CASES PRODUCED: 500 cases

NEW OAK: 75% New French Oak all Remond

BARREL AGING: 11 months

ALCOHOL: 14.4%

PH: 3.69

TA: 0.58 g/100ml

FERMENTATION DETAILS

The final blend is a mix of three separate lots. All of the blocks were hand harvested, sorted both in the vineyard and again at the winery. Each lot was destemmed and underwent different levels of saignée averaging out to 10%. The must was 'cold soaked' for 5-10 days before fermentation began. During ferment the caps were punched down four times a day; after finishing fermentation the wine was held for an additional week for extended maceration and then sent to barrel on its lees. Press wine was never incorporated into the blend. Malolactic fermentation began spontaneously and lasted several months. In the summer each barrel was selected individually from the larger lots for its ability to bring the wine to its current level of quality. It was bottled without fining or filtration.

WEATHER ATTRIBUTES

It is a pleasure to write about the 2007 vintage as there are few years that seem so perfect or give us such great results. 2007 was one of those benchmark years that shows the true potential of each block. Our best blocks did not improve as much as the lesser blocks because year in year out they deliver the best fruit without much intervention, which is the sign of a true great site. Our lesser blocks shone as climate, crop load and ripening all fell into place, giving us overall stellar quality.

2007 was a dryer than normal year, with good winter chill and a nice even bud-break in late February. The rains stopped early but the soils reached almost full point which got us off to a good start. A fairly cool April slowed down growth making good use of the soil moisture. May was more temperamental, hot early days pushed bloom into gear, then cool, then hot again causing shatter and giving us loose clusters and small berries. These are good quality indicators because a loose cluster stays free of rot and small berries give us a larger skin to juice ratio, resulting in more intense wines as pigments, tannins and flavors are in the skins.

The summer continued smoothly with only one heat spike in July, otherwise a cool, moderate summer. The next big event happened around late August / early September as temperatures climbed into the 90's. Depending on the brix / sugar level of your fruit this can mean the start of harvest. That is our California dilemma! Most of our blocks were around 21 brix giving us the chance to let this heat pass; the following weeks were ideal rewarding us with beautiful ripening weather. We picked over a period of almost six weeks, concentrating on each block as it reached perfect ripeness. This was a long harvest period as all of our fruit comes from our estate vineyard in Carneros or the Russian River appellation. In 2007 picking occurred around clones not sites, starting with the Dijons, followed by Martini, Swan and Hanzell and finishing with our Donum selection and Calera. *-Anne Moller Racke, winegrower*

2007 ESTATE GROWN RUSSIAN RIVER PINOT NOIR

This Pinot Noir shows great depth with wonderfully ripe black fruit aromas, a core of pure black cherry, and delightful hints of mushroom, spice and forest floor. On the palate, the wine is viscous and silky, weighty yet exquisitely balanced, with a wealth of luscious wild berry and plummy flavors throughout a bright, persistent finish.

-Kenneth Juhasz, winemaker

