

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: 84% Donum Clone and 16% Dijon 667
from the Donum Estate

HARVEST DATE: October 5-18, 2012

BOTTLING DATE: February 5, 2014

CASE PRODUCTION 766 cases

NEW OAK 59% new French oak (Francois
Frères, Cadus, Gamba, Saury)

Alcohol 14.5%

pH 3.79

TA 6.0 g/L

FERMENTATION DETAILS

The Estate Pinot Noir was blended from five different lots in 2012, which were harvested separately over about two weeks in October. Each block was hand-harvested and sorted, with the fruit generally in exquisite condition thanks to the beautiful October weather. Cold-soaks lasted from 6 to 10 days, with fermentations lasting anywhere from 5 to 10 days. Throughout fermentation the cap was punched-down three or four times per day, to ensure proper extraction. The fermented wine was allowed to remain on the skins upon completion of fermentation for two to twelve days, with pressing occurring when tannins had reached the desired level. The free run wine underwent malolactic fermentation in barrel over a period of about 3 months.

BLENDING DETAILS

The wine aged in barrel for 11 months, at which point we tasted through all of our Carneros lots and selected the best barrels for the Donum Carneros. The top barrels came from 5 vineyards blocks, mostly planted to Donum clone, with a small block of Dijon 667 also included. These barrels were aged another four months, before being rack, blended, and bottled in February 2014.

WEATHER ATTRIBUTES

The season unfolded event-free, with normal budbreak, and good winter rains to fill the soil profile, giving us the resources for a promising season. Strong and even shoot growth is one of the benchmarks for a good season. Flowering occurred late in May, which is very normal, indicating we would pick in late September. Temperatures at flowering were mild, leading to a healthy fruit set. Most of the summer months continued with mild weather, allowing for less stress on the vines and causing a slightly larger berry size than normal, which is one of the reasons 2012 was so bountiful.

The season continued quite perfectly for us growers, with no untimely weather occurrences; overall it was a mild to cooler season. September saw a few days of heat, which helped to push harvest into gear. And happily, harvest continued over the course of weeks, allowing us to focus on each of our vineyards, and blocks, picking them at peak maturity. After the stress of 2011 this was a wonderful gift. All our fruit was harvested before the first Fall rains visited the valley in mid-October.

2012 CARNEROS ESTATE GROWN PINOT NOIR

The 2012 Estate Pinot is medium ruby to garnet in color, with cherry, Asian spice, red plum, and maybe even candy apple on the nose. The palate shows rich blackberry and cherry flavors, along with that classic Donum Estate flavor that we call sassafras, for lack of a better descriptor. Full and intense but with excellent structure this is showing remarkable complexity now, but will only get better with more time in bottle, as extra layers develop.

-Dan Fishman, winemaker

