

DONUM

The Gift of the Land

When our Russian River Vineyard was planted in 1997 by Anne Moller-Racke and Joe Nugent, 11 acres were planted to Dijon clones 115 and 667. In 2008 we decided to plant 5 more acres on an adjacent plot, this time to Pommard clone. The idea was that in these slightly more gravelly soils, the Pommard clone would thrive and produce an elegant, perfumed wine to play off of the rich, powerful dark fruit flavors produced by the Dijon clones. We named this block of Pommard clone "Ten Oaks" after the ten majestic trees that border it on two sides.

FRUIT: 100% Pommard clone Pinot Noir from the Ten Oaks block

NEW OAK: 40% new French Oak (Francois Frères, Remond, Atelier)

HARVEST DATE: September 15, 2012

ALCOHOL: 13.4%

BOTTLING DATE: February 5, 2014

PH: 3.73

CASES PRODUCED: 160 cases

TA: 5.9 g/L

FERMENTATION DETAILS

The fruit from our Ten Oaks block came in fresh, with low natural sugar and good acidity. After hand sorting it was 80% de-stemmed, with 20% whole cluster included in the tank to add structure. The juice cold-soaked on the skins for nine days before fermentation began naturally from indigenous yeast. We performed one or two pumpovers or punchdowns per day during fermentation for gentle extraction. The tank was drained to barrel when the wine was dry, after 17 days on the skins.

AGING DETAILS

Malolactic fermentation began spontaneously in barrel, and proceeded over the first few months of winter. In the spring the wine was tasting fresh and beautiful, but it seemed young and the decision was made to hold the best barrels over-vintage. This best-barrel blend was assembled in January, 2014, and bottled on Feb 5, 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 RUSSIAN RIVER VALLEY TEN OAKS PINOT NOIR

The 2012 Ten Oaks is slightly more full-bodied than the 2011, but maintains the elegant, refreshing style we are striving toward. Light ruby garnet in color with a nose of pomegranate, cherry, cranberry, and sandalwood, the aromas pop out of the glass, with perhaps a hint of cola. The palate shows fresh cherry and raspberry flavors, along with a bit of cocoa and earthiness. Bright and fruity at first, this wine turns more serious as layers of flavor build on the finish.

-Dan Fishman, winemaker

