

DONUM

The Gift of the Land

The Angel Camp Pinot Noir represents our top barrel blend from this impressive hillside vineyard. With seven different clones planted, the vineyard provides plenty of variety to work with, presenting a unique blending challenge. When we decided to work with Anderson Valley fruit, our goal was to create a wine that stays true to the terroir of the region but also expresses the Donum style of Pinot Noir. This elegant, expressive, and balanced Pinot Noir is exactly what we had in mind.

The nose on the 2015 Angel Camp offers a surprising and beguiling mix of watermelon, strawberry, and dried herb. The palate offers lush, juicy fruit, reminiscent of barely ripe blueberries, with beautiful acidity creating balance. Spicy and with firm tannin, the richness of the fruit carries the finish. -Dan Fishman, winemaker

FRUIT: Wadenswil, David Bruce, Swan, Martini, Dijon 667, 828, and 115

NEW OAK: 71% new French oak (Remond, Gamba, CaVin, Atelier)

HARVEST DATE: September 10 and 11, 2015

ALCOHOL: 14.7%

BOTTLING DATE: January 23, 2017

PH: 3.79

CASES PRODUCED: 138 cases

TA: 5.9 g/L

FERMENTATION & AGING DETAILS

The fruit for the 2015 Angel Camp was harvested in the early morning hours to keep it cold on the long drive down from the valley, and sorted and destemmed immediately on arrival at the winery. The must cold-soaked for nine days before beginning fermentation spontaneously. A slow, steady fermentation ensued and lasted nearly 3 weeks. During this time the cap was punched down twice per day, with occasional pumpovers. Once primary fermentation was completed the wine was transferred to oak barrels where it underwent malolactic fermentation over the next two months, and then aged another year on lees. We then selected the best barrels for the Angel Camp, and blended and bottled the resulting wine in January, 2017.

WEATHER ATTRIBUTES

By 2015 California was well into its five-year drought, and we saw essentially no rain during the summer and fall. Following the trend of 2014, budbreak was very early, and the season was well underway by mid-March. Growers were fortunate with similar conditions in 2014, but in 2015 our luck ran out and the early flowering in April coincided with some very unsettled weather. Seesawing temperatures, high winds, and abrupt changes from foggy and cloudy to sunny and calm were frequent for nearly six weeks. These wild swings led to shatter as flowering was interrupted, and some vineyards saw crops reduced by as much as 75%. At Donum we were relatively fortunate, averaging only about 20% loss across all blocks. This weather gave way to a fairly mild and even summer until August, when heat spikes returned and we saw several spikes in which temperatures approached triple digits. This can lead to some difficult picking decisions, as it is always risky to leave crop that is almost ripe hanging through such extreme heat. Once again we were perhaps more fortunate than some of our colleagues, and our ripening schedule lined-up such that we were able to harvest some blocks just before each heat spike, while the rest were able to hang through the heat. Overall the quality was very high in 2015, and the wines have plenty of structure indicating they should age well.

2015
ANDERSON VALLEY
ANGEL CAMP
PINOT NOIR

