

# DONUM

## *The Gift of the Land*

Carneros is renowned for stellar Chardonnay, so although our project is focused on Pinot, we couldn't resist planting a small block of Chardonnay. The selection of Old Wente Chardonnay came to us as budwood from the Winery Lake and Larry Hyde vineyards. It's a charming field selection, yielding a host of aromas and flavors from classic apple to banana to floral, including the occasional heady perfume of a *musqué* cluster. While Pinot is our obsession, we love drinking this Chardonnay, and wanted to offer you the same opportunity.

*The 2015 Estate Chardonnay in pale gold in color, with a nose of Key lime, lemon, paraffin, fresh cut wildflowers, and just a touch of caramel. Citrus flavors continue on the fresh and focused palate, with Meyer lemon joined by apple and pear, and a slight hint of honeycomb providing a surprising lushness. Floral and stonefruit linger on the pleasantly long and round finish. -Dan Fishman, winemaker*

**FRUIT:** 65% Wente clone and 35% Dijon 76 clone from the Donum Vineyard

**HARVEST DATE:** September 14, 2015

**BOTTLING DATE:** January 23, 2017

**CASE PRODUCTION:** 445 cases

**NEW OAK:** 40% new French oak (Sirugue and Atelier)

**ALCOHOL:** 13.0%

**PH:** 3.33

**TA:** 7.8 g/L

### FERMENTATION DETAILS & AGING DETAILS

Our 2015 Chardonnay was fermented in French oak barrels, with 40% in new barrels, as well as one new 500L puncheon. The fermentation used native yeast and took place in the coolest part of the cellar, at about 55 degrees, resulting in a slow, even fermentation lasting nearly 5 weeks. At the end of primary fermentation, malolactic fermentation was prevented in order to preserve freshness and vitality.

The barrels were stirred approximately once a month for four months to allow additional lees contact to soften the mouthfeel. After that the wine was allowed to settle, and aged another 10 months in barrel. At that point we tasted through and selected our top fifteen barrels, which were blended in tank and bottled in January of 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  
CARNEROS  
ESTATE GROWN  
CHARDONNAY

