

# DONUM

## *The Gift of the Land*

With all the new vineyards coming into production on our estate, there is a natural inclination to start doing some single block bottlings. However, we have held fast to the idea that we will only do such bottlings when a block really stands out for its unique character. The block of Wadenswil clone next to our "White Barn" has stood out from the beginning due to its unique exposure and slightly different soils. For this wine we pick a little bit earlier, and use some stems in the fermentation to vinify a wine with light, delicate structure and a more red-fruit driven expression of Pinot Noir.

*The inaugural 2016 vintage of White Barn open with aromas of cranberry, raspberry, guava, and freshly cracked black pepper. The palate echoes the red fruit from the nose, with cedar and exotic spice notes coming forward. Beautifully precise, with a freshness that is driven not by acidity but by fruit and spice, the finish show a hint of tannin from the stems, and yet is also incredibly refreshing, with red fruit and lightly roasted espresso bean flavors lingering.*

**FRUIT:** 100% Wadenswil clone from the Donum Estate vineyard

**HARVEST DATE:** August 23, 2016

**BOTTLING DATE:** January 30, 2018

**CASE PRODUCTION:** 70 cases

**NEW OAK:** 66% new French oak (Francois Freres, Rousseau)

**ALCOHOL:** 13.6%

**PH:** 3.67

**TA:** 5.7 g/L

### FERMENTATION & AGING DETAILS

Upon arrival at the winery we hand sorted the fruit and set aside about 20% to go to the fermenter whole-cluster, with the remaining 80% de-stemmed. Once in tank we patiently waited for the native yeast to take over, resulting in a seven day cold-soak followed by a rather quick fermentation lasting just six days. Throughout this time the must was pumped-over once per day. For this delicate wine we decided to forego extended maceration, and pressed off after 14 days on the skins. The wine then underwent malolactic fermentation in barrel, and then aged on the lees without racking for another year. We then blended the four best barrels and bottled the finished wine in January of 2018.

### WEATHER ATTRIBUTES

The 2016 vintage was eerily reminiscent of 2014 and 2015; in fact, looking at a graph of growing degree days, 2016 is almost an exact replica of 2014. Thus, it was no surprise that bud-break was early for the third successive vintage, in some cases starting in early February, but certainly well underway by mid-March. This naturally results in an earlier harvest, and we once again began picking Pinot Noir in August and finished by the first week of October. However, looking merely at temperatures can be deceiving, as factors such as rainfall, diurnal temperature swings, and the timing and duration of heat spikes can greatly affect the development of the vines. While 2016 was the last of five straight drought years, we did receive average or slightly above average rain during the winter of 2015/16, so the soils were saturated, and water was not an issue, allowing for even vegetative growth.

The 2016 season was characterized by three heat waves in September, which makes for tricky picking decisions, as fruit that is just on the cusp of ripeness can quickly jump to over-ripeness during prolonged heat. We were fortunate that the timing of the heat was not problematic for our vineyards, and we picked ripe fruit just before each heatwave, leading to a harvest with three peaks of harvesting. The 2016 vintage was the fifth in a row with excellent growing conditions, a remarkable string of good fortune.

2016  
CARNEROS  
WHITE BARN  
PINOT NOIR

