

DONUM

The Gift of the Land

One of two Donum wines from the Angel Camp vineyard in the “deep end” of the Anderson Valley, north of Philo, where ocean fog keeps temperatures cool much of the summer, the Anderson Valley bottling is blended from across the ranch. The vineyard is planted to seven different clones of Pinot Noir planted in iron-rich, sandy soil at about 500 feet above sea level on a knoll with several different aspects. The Anderson Valley bottling represents a barrel-selected blend from all of these blocks and offers Donum’s interpretation of this fast growing appellation.

Aromas of redwood, pine and lavender immediately give this wine away as Anderson Valley, with cranberry, raspberry, plum and cherry joining in to round out the nose. The palate begins with incredibly intense and focused red-fruit flavors, hemmed in by fine-grained tannin and a surprising freshness that carries through to the finish, where baking spice and a core of mouth-watering red fruit lingers for several minutes.

FRUIT: Wadenswil, David Bruce, Swan, Martini, Dijon 667, 777, 828, and 115

NEW OAK: 80% new French oak (Cadus, Gamba, Remond, CaVin)

HARVEST DATE: September 2-12, 2016

ALCOHOL: 14.1%

BOTTLING DATE: January 31, 2018

PH: 3.87

CASE PRODUCTION: 590 cases

TA: 5.6 g/L

FERMENTATION & AGING DETAILS

In stark contrast to 2015, the Angel Camp vineyard fruit-set was very good in 2016, resulting in high yields in the vineyard. We thinned fruit very heavily to keep the crop down, but we still had a bit more fruit than we normally do, which allowed us to ferment five separate lots from Anderson Valley. These were harvested between 9/2 and 9/12, and each spent 2-3 weeks in tank. A mix of punchdowns and pumpovers were used to manage the cap, and the wines were pressed when dry or just after. Malolactic fermentation occurred in barrel, and the wine was then aged on the lees for 15 months. With so many fermentations to choose from, we were able to be extremely selective with the final blend, resulting in one of the most complex Anderson Valley bottlings to date.

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
ANDERSON VALLEY
ESTATE GROWN
PINOT NOIR

