

DONUM

The Gift of the Land

The 2015 Angel Camp Vineyard 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.

Vanilla, cream, plum, bl cherry, cola, peppercorn //// watermelon, gingerbread, red cherry, vanilla. Sappy blue fruit, wood, watermelon, grippy ///// cherry pie, sweet red fruit. Subdued, decent structure, sweet fruit //// fresh acid, baking spice, drying yet elegant tannin.

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

NEW OAK: 85% new French oak (Remond, Gamba)

HARVEST DATE: September 2-12, 2016

ALCOHOL: 14.2%

BOTTLING DATE: January 30, 2018

PH: 3.91

CASE PRODUCTION: 140 cases

TA: 5.55 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

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
ANGEL CAMP
PINOT NOIR

