

# DONUM

## *The Gift of the Land*

Our Russian River Reserve Pinot Noir is a best-barrel selection from the Winside vineyard, planted in 1997. We have developed an intimate knowledge of the blocks over the past 20 years, but we have found that several of the blocks are close enough in pedigree that the ultimate quality in a given vintage comes down to the vagaries of the growing conditions and fermentations that year. For this reason, when it comes time to select the blend for the Russian River Reserve, we keep an open mind, and allow the wine in barrel to dictate the final blend. In 2015, the Dijon 667 proved to be the better wine, and so is the predominate part of the blend.

*The 2016 Russian River Reserve opens with aromas of black cherry, vanilla, baking spice, and anise. The palate is massively concentrated, with dark berries joined by fresh fig, plum, and slight notes of fresh flowers and granite. Rich and dark, it finishes long and compact with fine tannins, indicating plenty of ageing potential.*

**FRUIT:** 55% Dijon 667 and 45% Pommard from the Winside Vineyard

**NEW OAK:** 90% new French oak (Remond, Gamba, Atelier, Cadus)

**HARVEST DATE:** September 3 – 6, 2016

**ALCOHOL:** 14.8%

**BOTTLING DATE:** January 31, 2018

**PH:** 3.74

**CASE PRODUCTION:** 292 cases

**TA:** 6.1 g/L

### FERMENTATION & AGING DETAILS

In 2016 we picked our Russian River vineyard in a short window of just four days, making two passes in the 667 and one in the Pommard. All three lots cold-soaked for about a week, and then went through relatively long, slow fermentation lasting about two weeks. During this time the must was pumped-over or punched down as appropriate for extraction. Upon dryness there was a brief period of post-fermentation maceration, and then the wine was transferred to a new and used French oak barrels for malolactic fermentation and ageing. We then tasted through all three lots and selected the best blend for the Reserve, which was bottled 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  
RUSSIAN RIVER RESERVE  
ESTATE GROWN  
PINOT NOIR

