

DONUM

GIFT OF THE LAND

SINGLE VINEYARD

ANDERSON VALLEY PINOT NOIR

INTRODUCTION

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.

WINEMAKER NOTES

The 2017 Anderson Valley pinot noir is ruby in color, with aromas of Bing cherry, flint, and certain piney or minty character that is a signature of the Anderson Valley region. Strawberry and raspberry flavors are joined by vanilla and caramel on the palate, with an expansive mid-palate brought together to a rewarding finish thanks to fine-grained, almost apple-skin-like tannins.

FRUIT

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

HARVEST DATE

September 26 – October 5, 2017

BOTTLING DATE

January 25, 2019

CASES PRODUCED

640 cases

NEW OAK

76% new French oak



24500 Ramal Road, Sonoma, CA 95476

tel: 707 939 2290 THEDONUMESTATE.COM