

DONUM

The Gift of the Land

Our Russian River Valley Pinot Noir comes from the Winside Estate vineyard, planted in 1997 by Anne Moller-Racke and Joe Nugent to 10 acres of Dijon 115 and 667. The natural variations in soil across the vineyard, along with the blend of clones, results in a complex wine, with richness from the 667 and elegance and finesse from the 115. Fog from the Pacific generally recedes fairly early in the day resulting in plenty of sun, but prevailing winds from the west keep this site cooler in the afternoon, allowing for extended hang time. Starting in 2012 we began to include some fruit from the Pommard block in the estate blend.

FRUIT: Pommard and Dijon 667 & 115 from the Winside Estate vineyard

NEW OAK: 70% new French oak (Remond, Atelier, Gamba, Francois Frères)

HARVEST DATE: September 9-19, 2013

ALCOHOL: 14.7%

BOTTLING DATE: February 9, 2015

PH: 3.74

CASES PRODUCED: 890 cases

TA: 5.8 g/L

FERMENTATION & AGING DETAILS

The fruit for our Russian River Valley Estate bottling comes from three blocks on the Winside vineyard planted to three different clones. Each block was picked in multiple passes, as ripeness varies from South to North and we want to get each cluster at the right time. Upon arrival at the winery the fruit was hand sorted, de-stemmed, and then berry sorted, before being gravity-fed to tank. The must cold-soaked for six to ten days before fermentation began. Throughout fermentation the cap was punched-down to extract flavor and tannin from the floating skins. Fermentation tends to finish slowly, and often the wine is left on the skins to slowly extract the last bit of color and flavor. Upon completion of fermentation the free run wine was racked to barrel where it underwent malolactic fermentation, and then rested on the lees without further racking until just before bottling. Only free run wine is used for all Donum bottlings.

WEATHER ATTRIBUTES

After very cool growing seasons in back to back years (2011 & 2012), the 2013 vintage felt quite warm, although it was actually close to average for Northern California. Bud break occurred very early thanks to a warm spring, leading to concerns about an extremely early harvest, but we avoided any heat spikes throughout the summer, which slowed things down in the vineyard. With all of our vineyards (and seemingly everyone else's in Sonoma and Napa) tracking around the same sugar levels, the potential for too much fruit at once made everyone nervous, but cool weather at just the right times in early and late September created the spacing we needed. The 2013 calendar year was very dry, but fortunately heavy rains in November and December of 2012 provided enough moisture in the soil and water for irrigation to last the growing season. One small rain event on September 21st and 22nd created some worries, but little rain fell and strong winds dried the vineyards out quickly. Our harvest began at our Russian River Vineyard on September 2, and wrapped up in Carneros on October 8.

2013 RUSSIAN RIVER VALLEY ESTATE GROWN PINOT NOIR

The 2013 Russian River Valley is bright ruby in color, with typical cherry and blackberry aromas joined by more exotic watermelon rind and espresso notes. The palate is loaded with Bing cherry, plum, and cola flavors, along with noticeable tannin that is characteristic of the vintage. Expansive and very long, this should age very well.

-Dan Fishman, winemaker

