

DONUM

The Gift of the Land

Carneros is renowned for stellar Chardonnay, so although our project is focused on Pinot, we couldn't resist planting a small block of Chardonnay. The selection of Old Wente Chardonnay came to us as budwood from the Winery Lake and Larry Hyde vineyards. It's a charming field selection, yielding a host of aromas and flavors from classic apple to banana to floral, including the occasional heady perfume of a musqué cluster. While Pinot is our obsession, we love drinking this Chardonnay, and wanted to offer you the same opportunity.

FRUIT: 75% Old Wente Clone and 25% Dijon 76 from the Donum Estate

NEW OAK: 58% new French oak (Sirugue, Cadus, Saury)

HARVEST DATE: September 26 – October 3, 2013

ALCOHOL: 13%

BOTTLING DATE: February 9, 2015

PH: 3.37

CASE PRODUCTION: 291 cases

TA: 7.8 g/L

FERMENTATION DETAILS

Our 2013 Chardonnay was fermented in all French oak barrels, with slightly over 50% in new barrels. The fermentation used native yeast and took place in the coolest part of the cellar, at about 55 degrees. Primary fermentation was slightly quicker than usual, finishing in about 6 weeks. After which malolactic fermentation was prevented, and the wine was topped and left to age on the lees.

AGING DETAILS

The lees were stirred approximately once a month for six months to allow additional lees contact to soften the mouthfeel. After that the wine was allowed to settle, and aged another 9 months in barrel. At that point we tasted through and selected our favorite eleven barrels, which were blended in tank and bottled in February of 2015.

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 CARNEROS ESTATE GROWN CHARDONNAY

The 2013 Carneros Chardonnay is pale gold in color, with striking aromas of lemon, green apple, melon and linseed oil. The palate is bright and spicy, with lime, papaya and baked apple joined by hints of coriander and starfruit. A beam of a fresh acidity carries through the finish, as tropical flavors linger on the palate.

-Dan Fishman, winemaker

