

# DONUM

## *The Gift of the Land*

When our Russian River Vineyard was planted in 1997 by Anne Moller-Racke and Joe Nugent, 10 acres were planted to Dijon clones 115 and 667. In 2008 we decided to plant 5 more acres on an adjacent plot, this time to Pommard clone. The idea was that in these slightly more gravelly soils, the Pommard clone would thrive and produce an elegant, perfumed wine to play off of the rich, powerful dark fruit flavors produced by the Dijon clones. We named this block of Pommard clone "Ten Oaks" after the ten majestic trees that border it on two sides.

**FRUIT:** 100% Pommard clone Pinot Noir from the Ten Oaks block

**NEW OAK:** 40% new French Oak (Francois Frères, Remond, Atelier)

**HARVEST DATE:** September 2, 2013

**ALCOHOL:** 12.9%

**BOTTLING DATE:** February 9, 2015

**PH:** 3.65

**CASES PRODUCED:** 158 cases

**TA:** 6.0 g/L

### FERMENTATION & AGING DETAILS

Early on the morning of September 2, 2013, we harvested about 2 acres from the Pommard block on the Winside Vineyard and brought it to the winery where it was hand-sorted and gravity fed to tank. About 15% of the clusters were left whole, as the stems lend the wine an intriguing savory note. Fermentation began spontaneously after a seven day cold soak. During fermentation the must was pumped over the cap to ensure contact between the juice and skins, but punchdowns were avoided to prevent over-extraction. To further limit extraction, the temperature was kept on the lower side. After primary fermentation the wine was racked to barrel, where it underwent native malolactic fermentation in barrel. The finished wine rested on the lees without racking for about 14 months, before being blended and bottled in February, 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 RUSSIAN RIVER VALLEY TEN OAKS PINOT NOIR

Medium ruby in color, with a hint of garnet at the rim. Delicate cherry and raspberry aromas are complicated by dried herb, anise, and baking spice. Soft in texture and round on the palate, flavors of cherry and cranberry are joined by tea leaf and an underlying minerality which slowly give way to a pure expression of just-ripe red fruit on the finish.

-Dan Fishman, winemaker

