

DONUM

The Gift of the Land

The Angel Camp Vineyard Pinot Noir represents our top barrel blend from this impressive young vineyard in the “deep end” of the Anderson Valley, closest to the Pacific Ocean. With seven different clones planted, the vineyard provides plenty of variety to work with, presenting a unique blending challenge. When we decided to work with Anderson Valley fruit, our goal was to create a wine that stays true to the terroir of the region but also expresses the Donum style of Pinot Noir. This elegant, expressive, and balanced Pinot Noir is exactly what we had in mind.

Verging on purple in color, the 2014 Angel Camp shows intense red fruit framed by toasted oak notes. The palate is lush and ripe, with persistent flavors of blackberry, boysenberry, and cherry that go on and on. Still young, this wine needs some time to evolve, but is loaded with fruit and a finish that hints at a long life in the cellar. -Dan Fishman, winemaker

FRUIT: Pommard, Swan, Martini, David Bruce, 2A, Dijon 115,667, 777, & 828

NEW OAK: 75% new French oak (Gamba, Remond, Atelier, Rousseau)

HARVEST DATE: September 13-15, 2014

ALCOHOL: 14.3%

BOTTLING DATE: January 25, 2016

PH: 3.9

CASES PRODUCED: 160 cases, 10 magnum cases

TA: 5.4 g/L

FERMENTATION & AGING DETAILS

Our Angel Camp bottling represents the best barrels from any of the lots that come from the vineyard, and in 2014 we found something to like in each of the blocks, so the blend actually has a few barrels from three different fermentations. Each one spent from three to five weeks on the skins, where extraction is managed using techniques appropriate to the specific lot and determined based on taste. The wine then undergoes secondary fermentation and is matured in new and once-used French oak barrels. After about 14 months in barrel, we taste through each barrel and select the best ones for further study. We then work with those barrels to figure out the best possible blend, which becomes the Angel Camp bottling. The final blend was assembled and bottled in January, 2016, after a total of 15 months in barrel.

WEATHER ATTRIBUTES

The 2014 Vintage marked the third year of drought in California as a whole, although in the North Bay we were fortunate to receive heavy storms in February and March which replenished the soils and ponds. The season started early and stayed that way, with mild weather in the spring and warm (but not overly hot) weather through the summer save for a few heat spikes early in June and July which were far enough from harvest to cause few worries. A late heat spike in early October provided energy for the last few blocks, and harvest wrapped up shortly thereafter.

The wines are softer than in 2013, and more accessible in their youth. The vintage evoked some comparisons to 2004, another early year without too many overly hot days. The vintage's evenness led to wines that are well balanced with good acidity, so despite showing well young they should also age well, as we have seen with the 2004s.

2014
ANDERSON VALLEY
ANGEL CAMP
PINOT NOIR

