

# DONUM

## *The Gift of the Land*

West Slope comes from the middle portion of our west-sloping 4-90 vineyard block, a 5.5-acre site at the Donum Ranch. The Donum Selection has always been the mainstay clone of our Donum Carneros Pinot Noir. Beginning in 2007, as the vines developed further depth and complexity with age, this block seemed to cry out to be bottled as a stand-alone, and the West Slope bottling was born. The West Slope truly represents the culmination of our search for the top Pinot Noir terroirs in Carneros.

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*The 2014 West Slope opens with a dark, brooding nose of coffee, baking spice, plum, and black cherry. On the palate lighter notes of perfectly ripe cherry and cranberry emerge to join juicy blackberry flavors framed by a touch of toasty oak. Remarkably intense, yet with rounded tannins, the finish goes on and on, eventually leaving a lasting impression of dark chocolate and berries. Already layered, this wine will only continue to gain in complexity over the next several years. -Dan Fishman, winemaker*

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**FRUIT:** 100% Donum Selection, single vineyard block

**NEW OAK:** 66% new French oak (Francois Frères, Gamba, Cadus, Atelier)

**HARVEST DATE:** September 23, 2014

**ALCOHOL:** 14.5%

**BOTTLING DATE:** January 22, 2016

**PH:** 3.86

**CASES PRODUCED:** 270 cases, 20 magnum cases **TA:** 6.1 g/L

### FERMENTATION & AGING DETAILS

The West Slope block is usually one of the last to ripen each year, as the skins of the Donum selection pinot noir take a long time to develop. Once they have softened up a little and shed their green tannins, we hand-harvest the fruit and destem it completely. After a one week cold-soak, fermentation lasted about two weeks, with multiple punchdowns and pumpovers daily in order to maximize extraction. Upon completion of primary fermentation, the wine underwent extended maceration for another two weeks. Secondary fermentation occurred in barrel, and then the finished wine aged on the lees for about a year. The final blend was a selection of only the top barrels, and was assembled in January 2016.

### 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  
CARNEROS  
WEST SLOPE  
PINOT NOIR

