

# DONUM

## *The Gift of the Land*

Our Donum Anderson Valley wines come from the Angel Camp vineyard in the "deep end" of the Anderson Valley, north of Philo, where ocean fog keeps temperatures cool much of the summer. Pinot Noir planted in these volcanic, sandy soils at about 500 feet above sea level shows great depth and complexity, with the different aspects lending each block its own unique micro-climate. The Anderson Valley bottling represents a barrel-selected blend from all of these blocks.

*The 2014 Anderson Valley is deep ruby in color, with dark berry, cherry, and dried herb aromas on the nose. The palate is massively structured, with rich blackberry and cherry flavors counterbalanced by exotic fruit and spice notes. Despite the structure, the finish is lush, with rich fruit flavors lingering.* -Dan Fishman, winemaker

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

**NEW OAK:** 59% new French Oak (Remond, Rousseau, Atelier, Gamba, Francois Frères)

**HARVEST DATE:** September 13-15, 2014

**ALCOHOL:** 14.3%

**BOTTLING DATE:** January 25, 2016

**PH:** 3.88

**CASES PRODUCED:** 459 cases, 10 magnum cases

**TA:** 5.5 g/L

### FERMENTATION & AGING DETAILS

As with most vineyards in 2014, our Anderson Valley fruit came in earlier than usual, right around the middle of September. The fruit was separated out into three different fermenters, which allows us to match ripeness and style levels, while at the same time having fermentations of a good size that will generate the heat and vigorous fermentation necessary to fully extract flavors and tannins from the skins. During fermentation the caps were punched down up to four times per day, and the must spent from 3 to 5 weeks on the skins. The wine was then barreled down into a mix of new and once-used French oak, where it underwent secondary fermentation. The wine was then aged on the lees through all of 2015, with the final blend 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  
ANDERSON VALLEY  
ESTATE GROWN  
PINOT NOIR

