

DONUM

The Gift of the Land

The Donum Ranch covers the slopes of three hills in the Carneros region just north of San Pablo Bay. Nestled amid these hills is a 50-acre vineyard, planted to a diverse collection of Dijon clones and heirloom selections of Pinot Noir. Our Carneros Estate Grown Pinot Noir not only comes from the best blocks in our vineyard – our grand cru sites – but also is a selection of the ‘most appealing barrels within each lot.

The 2014 Estate is bright ruby in color, with a nose that is classic Carneros: cherry, raspberry, and strawberry with a faint forest floor note. The palate is rich and lush, yet with plenty of balancing acidity that carries through as the flavors go from fresh cherry and berry through floral and on to sassafras and cocoa on the finish. This wine is just beginning to reveal its many layers. -Dan Fishman, winemaker

FRUIT: Donum selection from three vineyard blocks on the Donum Estate

NEW OAK: 55% new French oak (Francois Frères, Atelier, Cadus, Remond, Gamba)

HARVEST DATE: September 23 - October 6, 2014

ALCOHOL: 14.3%

BOTTLING DATE: January 22, 2016

PH: 3.80

CASE PRODUCTION: 575 cases, 20 magnum cases

TA: 6.0 g/L

FERMENTATION & AGING DETAILS

Our Carneros Estate pinot noir is blended from three adjacent blocks on our Estate. Each is planted to the Donum selection of pinot noir, which has thicker skins than most clones, and therefore takes a little longer to ripen. Harvest began the last week of September, and continued into October as we moved through the blocks and harvested each at optimal ripeness. In the winery the fruit is carefully hand-sorted and gravity fed to tank. Maceration times ranged from 20 to 33 days, with malolactic fermentations occurring in barrel after primary fermentation was complete. The wine then aged on the lees until January of 2016, at which point we selected the top barrels to make our estate blend.

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
ESTATE GROWN
PINOT NOIR

