

# DONUM

## *The Gift of the Land*

When our Russian River Vineyard was planted in 1997 by Anne Moller-Racke and Joe Nugent, 11 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.

*The 2014 Ten Oaks is characterized by an expressive nose of Bing cherry, raspberry, fresh red plum, and tea leaf. On the palate cherry turns toward strawberry, with a faint herbal note and a long, crisp finish. Red fruit and spice linger on, with slightly rustic tannins framing the fresh fruit flavors. An incredibly versatile wine that will pair with a wide range of cuisine. -Dan Fishman, winemaker*

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

**NEW OAK:** 42% new French oak (Remond, Gamba)

**HARVEST DATE:** August 26, 2014

**ALCOHOL:** 13.4%

**BOTTLING DATE:** January 22, 2016

**PH:** 3.64

**CASES PRODUCED:** 170 cases

**TA:** 6.0 g/L

### FERMENTATION & AGING DETAILS

A dry, warm winter led to early bud-break, and a fairly warm summer meant that the grapes in our Ten Oaks block ripened earlier than ever before. Harvest began in August for the first time in many years, with hand-harvesting on August 26th. The fruit was hand-sorted, and we decided to include about 15% whole bunches in the fermenter. After cold-soaking for nearly a week, fermentation began spontaneously, and went rather quickly, lasting just 5 days. Cap manipulation was kept to a minimum, with just one pump-over per day, and a couple of punchdowns at the very end of fermentation. Tank must was drained to barrel where malolactic fermentation occurred over the next month or so, and then the wine rested on its lees for over a year. In January of 2016 the barrels were racked and blended, and then bottled at the end of the month.

### 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  
RUSSIAN RIVER VALLEY  
TEN OAKS  
PINOT NOIR

