

# DONUM

## *The Gift of the Land*

Our Russian River Estate Pinot Noir comes from the Winside vineyard, planted in 1997 by Anne Moller-Racke and Joe Nugent. The natural variations in soil across the vineyard, along with the blend of Dijon and heritage clones, results in a complex wine, with richness from the 667 and elegance and finesse from the Pommard and Calera clones. Fog from the Pacific generally recedes fairly early in the day resulting in plenty of sun, but prevailing winds from the west keep this site cooler in the afternoon, allowing for extended hang time. Starting in 2012 we began to include some fruit from the Pommard block in the estate blend.

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*Deep ruby in color, verging on purple, the 2015 Russian River reveals a nose of dark berries, briar, and more earthiness than we typically see from the Russian River. The palate is loaded with dark cherry, berry, and plum flavors, yet the impression is very dry, with no overt fruitiness. Rich, intense, and very complex, the layers of fruit continue to evolve on the finish.* -Dan Fishman, winemaker

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**FRUIT:** Pommard and Dijon 667 from the Winside Estate vineyard

**HARVEST DATE:** August 27 – September 3, 2015

**BOTTLING DATE:** January 23, 2017

**CASES PRODUCED:** 594 cases

**NEW OAK:** 64% new French oak (Remond, Cadus, Gamba, Atelier, Francois Frères, Quintessence, Damy)

**ALCOHOL:** 14.4%

**PH:** 3.51

**TA:** 6.6 g/L

### FERMENTATION & AGING DETAILS

The Russian River Estate Pinot Noir was blended from 4 different lots, two of 667 and two of Pommard clone. Each was treated slightly differently in the cellar, but in general went through a cold-soak of approximately 5 days, and then a long, slow fermentation lasting up to two weeks, during with the cap was punched down three times daily. A small percentage of the blend was fermented in a small, egg-shaped wooden fermenter, which provides extra richness and intensity. All lots underwent malolactic fermentation in barrel, and then rested on lees until final blending about a year later. The final blend was assembled and bottled in January 2017.

### WEATHER ATTRIBUTES

By 2015 California was well into its five-year drought, and we saw essentially no rain during the summer and fall. Following the trend of 2014, budbreak was very early, and the season was well underway by mid-March. Growers were fortunate with similar conditions in 2014, but in 2015 our luck ran out and the early flowering in April coincided with some very unsettled weather. Seesawing temperatures, high winds, and abrupt changes from foggy and cloudy to sunny and calm were frequent for nearly six weeks. These wild swings led to shatter as flowering was interrupted, and some vineyards saw crops reduced by as much as 75%. At Donum we were relatively fortunate, averaging only about 20% loss across all blocks. This weather gave way to a fairly mild and even summer until August, when heat spikes returned and we saw several spikes in which temperatures approached triple digits. This can lead to some difficult picking decisions, as it is always risky to leave crop that is almost ripe hanging through such extreme heat. Once again we were perhaps more fortunate than some of our colleagues, and our ripening schedule lined-up such that we were able to harvest some blocks just before each heat spike, while the rest were able to hang through the heat. Overall the quality was very high in 2015, and the wines have plenty of structure indicating they should age well.

2015  
RUSSIAN RIVER VALLEY  
ESTATE GROWN  
PINOT NOIR

