

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. For the first time in 2015, the Donum Carneros Pinot Noir included fruit from our newest vineyard blocks at the front of the property as you drive in. Despite their young age, these vines are already showing exceptional quality, and over the coming years we expect to add even more fruit from these blocks to the Estate blend.

Deep ruby in color, the nose of the 2015 Carneros opens with rich, dark fruit aromas, which slowly give way to notes of dried flowers, pepper, and espresso bean. The palate shows juicy and intense cherry and blackberry flavors, layered with earthier, more floral notes, giving way to a lingering spiciness. -Dan Fishman, winemaker

FRUIT: 46% Donum clone, 34% Dijon 667, and 20% Pommard from the Donum Estate

NEW OAK: 77% new French Oak (Francois Frères, Cadus, Remond, Atelier, Rousseau)

HARVEST DATE: August 21 – October 6, 2015

ALCOHOL: 14.2%

BOTTLING DATE: January 23, 2017

PH: 3.75

CASE PRODUCTION: 688 cases

TA: 5.9 g/L

FERMENTATION & AGING DETAILS

Thanks to the addition of our new, younger vine blocks, the harvest on the Donum Ranch was spread over a much longer period than in years past, nearly 7 weeks in total. This meant many different fermentations, some lasting only two weeks, and others closer to four weeks. Across lots there were variations between the number and ratio of punchdowns and pumpovers, but in general during the peak of fermentation the cap was punched down three times per day. Upon the completion of primary fermentation the free-run juice was transferred to barrel where it completed malolactic fermentation and then aged on the lees. We were originally uncertain how much of the younger blocks would be able to make the cut for Donum, but in the end two blocks, the Dijon 667 and Pommard, proved of superior quality, and we were able to select many of these barrels for the final blend, which were then blended with the top barrels from our older blocks of Donum clone. The result is a wine consistent with what we have come to expect from the Donum Ranch.

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 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
CARNEROS
ESTATE GROWN
PINOT NOIR

