

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 2015 Ten Oaks is light ruby in color, with aromas of pomegranate, black cherry, potpourri, and a slightly dusty, herbal component. The palate shows cherry, cranberry, and juicy raspberry flavors, along with a mineral, almost saline quality that combines with mouth-watering acidity. Firm tannin provides a beautiful frame for the wine, carrying the flavors through a long, lush finish. -Dan Fishman, winemaker

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

NEW OAK: 66% new French oak (Remond, Cadus, Atelier, CaVin)

HARVEST DATE: August 14, 2015

ALCOHOL: 13.1%

BOTTLING DATE: January 23, 2017

PH: 3.56

CASES PRODUCED: 141 cases

TA: 6.7 g/L

FERMENTATION & AGING DETAILS

The Ten Oaks is the only one of our Pinot Noirs that includes whole-bunches in the fermentation, which provide a subtle floral and herbal note to the finished wine, along with a moderate increase in tannin. In 2015 about 80% of the fruit was de-stemmed, with the remaining 20% included as whole clusters. The must cold-soaked for eight days before fermentation began naturally as the temperature of the must increased. The fermentation proceeded rapidly, lasting only about five days, during which time the must was pumped-over twice daily. At the end of primary fermentation the free run was transferred to tank to settle, and then barreled down to a mix of new and used French oak barrels. Malolactic fermentation took place in barrel, and was completed by November. At that point the wine was allowed to rest on the lees for an additional year, at the end of which we tasted through and selected the final blend, which was racked to tank and bottled in January of 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
TEN OAKS
PINOT NOIR

