

# 2018 ESTATE SYRAH

## *Donna's Block*

Named for Ron Melville's wife, Donna's Block is planted atop twenty feet of sand in the northern section of our eastside vineyard and is composed of equal parts clone 1 and Estrella selection. Fermented with 100% whole clusters and aged in neutral barrel, this wine provides vividly enhanced aromatics and structure making it demonstrative of the extremely cold climate of the site on which it is grown. Fruit was fermented in small 1.5 ton open-top fermenters with total skin and stem contact averaging 35 days (7 day cold soak, 2+ weeks fermentation and 1+ week extended maceration). From the basket press, the wine was transferred directly into neutral French oak barrels where it remained sur lie before being prepared for bottling in March 2020.

Tasting Notes: *Deep indigo in color, intense and rich aromatics of Chinese five spice, dark cocoa bean and smoked sea salt come through initially. In the background, dense notes of blueberry compote, beef yakitori and porcini mushroom mingle with softer floral hints of violets and lavender. The wine displays tremendous concentration and balance on the palate with fine, dusty tannins that frame a powerful and lengthy finish.*

**96+ points, Jeb Dunnuck**  
**96 points, Wine Enthusiast**

Alcohol: *14.1%*

Glucose + fructose: *0.6 g/L*

pH: *3.65*

TA: *5.8 g/L*

Total SO<sub>2</sub>: *30 ppm*

Free SO<sub>2</sub>: *12 ppm*

VA: *0.66 g/L*

AVA:	Sta. Rita Hills
Varietal:	100% Syrah
Cases Produced:	800
Soil type:	Sand, sandy loam
Clones:	Estrella, Clone 1
Fermentation:	100% whole cluster
Élevage:	Aged in neutral barrel (15+ year old French oak)
Bottling date:	March 18, 2020
Release date:	Fall 2020
Release price:	\$50