

melville

2019 Estate Syrah - Donna's Block

Description

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 June 2021.

Highlights

Varietal: 100% Syrah
Cases Produced: 800
Soil Type: Sand, Sandy loam
Vine age: 24 years old
Clones: Estrella, Clone 1
Fermentation: 100% whole-cluster
Élevage: Aged in neutral barrel (15+ year old French oak) for 18 months
Bottling date: June 2, 2021
Release date + price: Fall 2021, \$62

Scores

96 points Jeb Dunnuck

Tasting Notes

The 2019 Donna's presents a strikingly vivid, broad profile. With aromas of everything from dried lavender, coriander, smoked meat and saffron to olive tapenade and ripe red pepper, the palate is somehow even more alluring, with a texture that is both velvety and structured. Flavors of ripe black plum, blueberry and cherry are complemented by herbaceous and floral elements of fennel seed, white and pink peppercorn, mint, and lilac. Donna's is a wine to savor and lingers long on the palate with refreshing saline minerality.

Technical Details

Alcohol: 14.2%
pH: 3.65
Total SO2: 22 ppm
VA: 0.7 g/L
Glucose + fructose: <0.1 g/L
TA: 6.2 g/L
Free SO2: 7 ppm