

melville

2020 Estate Syrah - Donna's Block

Description

Donna's Block sits on a small 3.6-acre section located in the northeast portion of our vineyard composed of sandy soil – think beach sand minus the umbrella. This block endures an incredibly long and exposed growing season within the Sta. Rita Hills cold-climate wind and sun. Grown in this inhospitable climate, it can be challenging to get syrah to fully ripen, but with our supportive organic farming methods, we are able to nurture this delicate block and find it produces a syrah that is stylistically elegant and intriguing. Planted to equal parts Clone 1 and Estrella selection in twenty feet of well-drained and nutrient deficient sandy soils, this block results in a wine of great depth and concentration along with high-toned and hypnotic aromatics.

Highlights

Varietal: 100% Syrah
Cases Produced: 800
Soil Type: Sand, Sandy loam
Vine age: 25 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: July 27, 2022
Release date + price: Fall 2022, \$62

Tasting Notes

Donna's is an extraordinary achievement, walking a fine line between power and grace. An intoxicating bouquet of red and purple florals, and savory herbs permeate the glass with that iconic freshly cracked white peppercorn punch. The wine glides across the palate with stewed black plums, blackberries, Spanish olives, and peppered bacon. Sandy-like tannins and racy acidity bring all the flavors together in symphony. Pair Donna's with braised lamb shank or short ribs.

Scores

95 points, Wine Advocate

Scores from previous vintages:

2019 – 96 points
2018 – 96+ points
2017 – 97 points

Technical Details

Alcohol: 14.2%
pH: 3.58
TA: 6.8 g/L
Glucose + fructose: 0.2 g/L
VA: 0.69 g/L
Total SO₂: 30 ppm
Free SO₂: 12 ppm