

melville

2021 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: May 3rd, 2023
Release date + price: Fall 2023, \$62

Tasting Notes

Donna's Block Syrah is so distinct, it could be from nowhere else. The Sta. Rita Hills planted fusion of old-world approach and new-world California fruit yields a captivating mixture for the senses. Its aroma is rich with hints of white and black pepper, olive tapenade, black fruits, fresh tobacco leaf, and blood orange. By marrying lively acidity with polished tannins, the conclusion bursts with flavors that keep unfolding, lingering for minutes on end. The wine leaves you thinking, where could this be from? Only to remind you, *exactly* where it is from...

Scores

98 points, Jeb Dunnuck

Scores from previous vintages:
2020 – 96 points
2019 – 96 points
2018 – 96+ points

Technical Details

Alcohol: 14.2%
pH: 3.66
TA: 6.5 g/L
Glucose + fructose: 0.0 g/L
VA: 0.77 g/L
Total SO₂: 42 ppm
Free SO₂: 12 ppm