

melville

2022 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 soil, this block results in a wine of great depth and concentration, along with high-toned and hypnotic aromatics.

Highlights

Varietal: 100% Syrah
Cases Produced: 720
Soil Type: Sand, Sandy loam
Vine age: 26 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 24, 2024
Release date + price: September 2024, \$62

Tasting Notes

This block has always been very distinctly Melville with a cold climate, sandy soil, and a long, sunny growing season working together to make syrah magic. A blueberry and boysenberry core is studded with white pepper, olive brine, apricot, dried flowers and crispy bacon with loads of ripe tannin wrapped in a rope of acidity. This finish on this wine lingers for days. Make no mistake, this is Melville syrah.

Scores

2022 – rating pending

Scores from previous vintages:

2021- 98 points
2020 – 96 points
2019 – 96 points

Technical Details

Alcohol: 14.2%
pH: 3.59
TA: 6.7 g/L
VA: 0.71 g/L
Free SO₂: 19 ppm