

Melville Winery

*Donna's Block Syrah Sta. Rita Hills*



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. 100% whole cluster.

Grape varieties : Syrah

Soil : Sandy loam

Alcohol : 14.2%

Tasting notes :

Donna's Block Syrah is so distinct, it could be from nowhere else. The Sta. Rita Hills 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...

Press Notes

Jeb Dunnuck

2021

98 points

Wine Enthusiast

2021

97 points



Organic

