

2017 Sonoma County Cuvée Christine Syrah

The 2017 vintage was a challenge for Donelan after the Goldilocks vintage of 2016. The winter of 2016/2017 was almost unrelenting with rain. The Russian River flood plain lived up to its name. The vintage marked the end of a multi-year drought. The vines responded by growing huge canopies. Staying on top of vineyard work and not getting behind was the name of the game. It was a moderate

growing season up until Labor Day weekend. We saw triple digit temperatures all over

Sonoma County, not even the coast was spared. This accelerated the pace of harvest with almost all the Pinot Noir and Chardonnay coming into the winery in less than two weeks. The later season Rhone varieties were not affected as much as they were still going through verasion. Because of the heat, dropping damaged and dehydrated fruit in the vineyard and performing a rigorous sorting in the winery was key to making quality wines. The vintage ended two weeks earlier than normal thanks to the warm weather.

The usual suspect vineyards are present in this blend; Kobler, Lawer, Steiner, and Cardiac. We refer to the Cuvee Christine as our gateway drug to Syrah. It runs the full gambit, has fruit, spice and savory. There's something for everyone here. This wine's quality to price ratio is unmatched.

On the nose, mulberries, blood orange, white flower, coffee grinds. Possesses not only great length, but great breadth on the palate. Round, supple tannins, long 45 plus second finish. The whole cluster fermentation gives it backbone without being too firm.

Cellar Notes:

Percentage New Oak
43%
Composition
100% Syrah

Barrel AgingAlcohol22 months14.4%

Bottling DateJuly 2019

Production
642 cases

~31% Whole Cluster · Native Ferment/Native ML

