

2014 Sonoma County Cuvée Christine Syrah

Painting with large brush-strokes, the 2014 vintage produced exotic wines within the Donelan red portfolio; no wine better exemplifies this concept than the 2014 Cuvée Christine. This vintage has traded in characteristics of grilled-meats and red currants for prosciutto and ripe dates.

The composition of Cuvée Christine has made a small shift as we no longer source fruit from the Walker Vine Hill Vineyard, and instead promote the cooler-side of Syrah with fruit from the Kobler Vineyard in Green Valley, along with a debut vineyard, Lawer Vineyard in the Knights Valley. This new source of Syrah adds an interesting combination of masculine qualities not unlike Obsidian Vineyard, along with an additional pantry of spices, making this vintage exceptionally suited for pairing with a Sunday roast, wild game, or foraged mushrooms.

Like a Chef in the kitchen, we assemble unique Syrah lots from multiple sites to create texture, mouth-feel, and intrigue. The nose opens with fig-paste, dates, star anise, and garam-masala—a combination of aromatics that is alluring yet extremely subtle and elegant. The mouthfeel is well knit and plush, creating a silky texture that is extremely pleasing now. Freshness imparted from our cooler-climate vineyards provides an uplifting finish that will weave well with your favorite fare.

Cellar Notes:

Percentage New Oak Composition 33% 100% Syrah

Barrel Aging Alcohol
21 months 14.1%

Bottling DateProduction
July 22, 2016
634 cases

~33% Whole Cluster · Native Ferment/Native ML

