

2018 Sonoma County Venus Roussanne / Viognier

The hallmark characteristic of the Bennett Valley Roussanne used in this blend is extremely slow ripening, with harvests consistently falling well into October. We attribute the intensity on the nose to the fruit's time on the vine, maturing slowly, with complex flavors evolving long before sugar accumulation.

Since 2013, the Roussanne for this elegant blend has come from two distinct blocks from Dry Stack Vineyard, both planted exclusively for Donelan Family Wines. 30% of the blend comes from a small, quarter acre block we refer to as The Rocky Block with the balance of the Roussanne coming from an east-facing slope. The power and weighty mouthfeel combined wih the fresh stone fruit from the sloped block make for a well balanced wine.

The 2018 vintage was much cooler than 2017, but this wine is unexpectedly more open with lovely waves of jasmine, honey suckle, and star anise on the nose. The palate is intensely fresh with underripe stone fruit, mineral texture, and a very modest acidity. This is a super polished Venus that will age nicely.

Cellar Notes:

Percentage New Oak None	Composition 95% Roussanne, 5% Viognier
Barrel Aging 10 months	Alcohol 14.4%
Bottling Date July 2019	Production 240 cases
~Native Ferment/Native ML	Clones Suitecase

