



The 2018 vintage marks our sixteenth year working with the Kobler family and their remarkable vineyard. This site stands out not only for its unique location but also for the bold choices made by brothers Mike and Otto Kobler when selecting the grapes to plant. In a region dominated by Pinot Noir and Chardonnay, the Kobler brothers took a different path with Syrah and Viognier. At the time, Rhône varieties were rare in Sonoma County, especially this far west. Yet, the brothers had a clear vision: they believed this site could produce wines reminiscent of the Northern Rhône. Their foresight and dedication have proven them right, and the results speak for themselves.

Our Kobler Syrah's signature is an elegant nose and brutish palate. We achieve this dichotomy by co-fermenting the Syrah with a touch of Viognier. The 2018 Kobler has savory flavors of salami, lardon, black olive, and white pepper. The cofermented 10% Viognier softens the palate with pretty aromas of plumeria, jasmine, fresh coffee, and oolong tea. This vintage is polished with mouth-coating tannin, wonderful balance, and dark plum and black cherry fruitiness.

<image>

Donelan

KOBLER FAMILY VINEYARD Syrah

GREEN VALLEY of RUSSIAN RIVER VALLEY

Cellar Notes:

Percentage New Oak

Barrel Aging 22 months

Bottling Date July 2020 **Composition** 90% Syrah 10% Viognier

Alcohol 14%

Production 285 cases