

2018 Sonoma County
Venus Roussanne / Viognier

Purity is the first word that comes to mind with the 2018 Venus. Comprised of 95% Roussanne and 5% Viognier, the 2018 is a classic edition of Venus with immediate white peach and kumquat on the nose. 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 with the fresh stone fruit from the sloped block make for a well balanced wine.

Upfront, 2018 shows classic Roussanne characters of beeswax, honeysuckle and lychee fruit that we associate with the sloped block, but also Anjou pear and white peach that we attribute to The Rocky Block. A lovely hint of reduction comes across like almond croissant. This aroma on the nose contrasts beautifully with the vivid, fresh fruit by mouth. The salinity on the finish is quenching and mouth-watering at the same time.

To top it off, the 5% of Viognier from the beloved Kobler Family Vineyard adds a beautiful note of quince and apricot on the nose while contributing to added richness on the palate.

Cellar Notes:

Percentage New Oak

None

Barrel Aging

10 months

Bottling Date

July 2019

~Native Ferment/Native ML

Composition

95% Roussanne, 5% Viognier

Alcohol

14.4%

Production

240 cases

Clones

Suitecase

