



DONELAN FAMILY WINES

2017 Sonoma County *Venus Roussanne / Viognier*

Purity is the first word that comes to mind with the 2017 Venus. Comprised of 95% Roussanne and 5% Viognier, the 2017 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 makes this our last white pick of the year. 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 temperate vineyards in the western benchlands of Bennett Valley, both with east-facing exposure. 64.3% of the Roussanne is grown in the rocky soils of Dry Stack Vineyard. Dry Stack has been in the Donelan portfolio for close to two decades. Starting in 2013, we have blended this with the Vivio Vineyard Roussanne (30.6%). The combination produces a wine that achieves both complexity and delicacy.

The nose on the 2017 has a refreshing duality. White pepper, baker's yeast, and chicken broth contrast with honeysuckle, peach and white pear. Smoked slate, white nougat, and almond skins emerge on the palate. This wine is young and austere with its fruit, but it will grow out of its shy phase over the next decade.

Cellar Notes:

Percentage New Oak

None

Composition

95% Roussanne, 5% Viognier

Barrel Aging

11 months

Alcohol

13.6%

Bottling Date

August 10, 2018

Production

173 cases

~Native Ferment

