

Donelan Kobler Family Vineyard Syrah

Donelan Family Wines

United States - California - Russian River Valley

There is a dichotomy between the nose and the palate of the Kobler. Savage elements erupt from the Syrah, while fruit and high-toned florals blossom from the Viognier co-ferment. The nose has pretty elements of flowers, fruit, and herbs coming from the tepidity in the vineyard. On the other hand, the palate contains the savory aromas. To a first-time taster, Kobler's dynamic of a seemingly "mismatched" nose and palate may come off as confusing. But this Syrah's incredible ability to be both suave and brutish is why we love it so much. The wine is high-toned and polished with judicious acidity and full, tongue-coating tannin.

Viognier continues to add beautiful stone fruit components - namely, apricot - and a combination of vibrancy on the nose with finesse on the palate. Notes of plum and currants on the nose enhance Kobler's classic traits of white pepper and salami.

Specifications

Appellation	Russian River Valley
Varietals	90% Syrah and 10% Viognier
Vinification	The Kobler Family Vineyard Syrah is made with native yeast and co-fermentation of Syrah and Viognier. Around 50% whole cluster fermentation is employed to add structure and bring an aromatic lift to the bouquet. About 22 months of élevage with no new oak.
Pairings	We're equally happy opening this wine at a holiday dinner as we are with take-out gyros. It just works on many levels.

