

Donelan Venus Roussanne Viognier

Donelan Family Wines

United States - California - Sonoma County

Upfront, the Venus Roussanne-Viognier shows classic Roussanne characters of beeswax, honeysuckle, and lychee fruit that we associate with the sloped block of Dry Stack Vineyard, but also Anjou pear and white peach that we attribute to the rocky block. A lovely hint of reduction comes across like an 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 the added richness on the palate.

Since 2003, 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 our Roussanne 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 powerful and weighty mouthfeel combined with the fresh stone fruit from the sloped block makes for a well-balanced wine.

The hallmark characteristic of the Bennett Valley Roussanne used in this blend is extremely slow ripening, with harvests consistently falling into mid-October. We attribute the intensity on the nose to the fruit's time on the vine, maturing slowly, with complex flavors evolving at lower-than-normal equilibrium.

Cool-climate expression of Roussanne shines in this wine with freshness and acidity taking center stage. On the nose, this leads to notes of honeysuckle, white nougat, and almond croissant. The Viognier adds aromatic lift and reins in the weight of the Roussanne.



Specifications

Appellation	Sonoma County
Varietals	95% Roussanne and 5% Viognier
Vinification	Native yeast fermented in neutral puncheons, with 10 months élevage in 100% neutral French oak.
Pairings	The Venus Roussanne-Viognier is incredible with seafood. Scallops, halibut, crab, and lobster dishes are all great.