
 2007 ROUSSANNE, EL DORADO

Appellation: El Dorado
Vineyard: Elen Ridge
Varietal: Roussanne
Clone: Tablas Creek
Age: 10 years
Elevation: 2400 feet
Soil: Decomposed granite with clay loam
Yield: 2-2.5 tons/acre
Harvested: September 7, 2007
Pressed: Whole cluster on Sept. 7
Blend: 100% Roussanne
Fermentation: 100% barrique, 100% MLF
Barrel aging: 14 mos. 3+yr FO barrels
Bottled: Unfiltered on Feb. 7, 2009
Production: 23 cases
Release Date: Spring 2009



 WINEMAKING NOTES

This minuscule 23 case production was an experiment we liked so much we just had to share. We took a barrel from our Elen Ridge lot (the other was joined with Fenaughty Roussanne in our Tamarindo that released Fall 2008). We experimented with an additional seven months of lees contact and while there, extended batonnage (stirring of the lees). Like all of our whites to date, we whole cluster pressed to barrel where the wine fermented without the aide of nutrients or enhancers, employing the wild yeast from the vineyard. Likewise, malolactic fermentation was natural and finished entirely. The cooperage was near neutral French oak. The wine was bottled without clarification, stabilization or filtration.

 TASTING NOTES

We experimented with extended lees contact and the results are fascinating, especially when tasted against the 2007 Tamarindo, its sibling bottled 6 months prior without experimentation. Think aperitif. Honeysuckle, lemon, caramel, floral notes and a hint of petroleum dance out of the glass. On the palate is pear, grapefruit, lemon oil and a yeasty richness that provides a full and lingering finish.