

DONKEY & GOAT



2009 Coupe d' Or, Roussanne+Marsanne, El Dorado

Coupe d' Or is a reference the gold rush history of El Dorado and the color of our nectar. Ours is a 50/50 blend of Roussanne and Marsanne from the Fenaughty Vineyard that continues to wow and please even the most discerning Roussanne & Marsanne fans.

Appellation: El Dorado

Vineyard: Fenaughty

Varietal: Roussanne, Marsanne

Clone: Tablas Creek

Age: 11 years

Elevation: 2800 feet

Soil: Decomposed granite w/ clay loam

Yield: 1-1.5 tons/acre

Harvested: 10/9 & 9/25

Pressed: 10/10 & 9/26

Blend: 50/50 Roussanne + Marsanne

Fermentation: 100% neutral FO barrels

Barrel aging: 9 months in neutral FO barrels

Bottled: Unfiltered on July 30, 2010

Production: 97 cases

Release date: Fall 2010

TASTING NOTES:

Honeysuckle, lychee, grapefruit rind and orange blossoms tickle the nose before revealing wet stone and hints of marzipan. Like 2008, the wine's harmony and balance are near perfect which keeps the oily Roussanne character in check for a seamless and mouth coating finish.

WINEMAKING NOTES:

We pressed both varietals whole cluster, settled in tank for 24 hours before moving to (neutral) French oak barrels for fermentation. Like all of our wines, we employ wild yeast with no nutrients or enhancers. We ferment our whites cool in the high 50's to low 60's and historically we are lucky to have our Roussanne complete primary fermentation by May. Both went through 100% malolactic (again without inoculation). The lees were stirred bi-weekly until late Spring and we stayed *sur lie* until the final blend was assembled in late June. We bottled without fining or filtration on July 30, 2010.

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