

DONKEY & GOAT



## 2010 Stone Crusher, Roussanne, El Dorado

This white wine will surprise as it spent 15 days on the skins in a 4 ton open top wood vat before we pressed off to complete fermentation in neutral oak barrels. This is not a typical Roussanne but it is a fascinating white wine that will ring in the fall table with its tannin and structure.

Appellation: El Dorado

Vineyard: Elen Ridge

Varietal: Roussanne

Clone: Tablas Creek

Age: 12 years

Elevation: 2400 feet

Soil: Decomposed granite w/ clay loam

Yield: 2-2.5 tons/acre

Harvested: Sept. 18, 2010

Pressed: October 3, 2010

Blend: 100% skin ferment Roussanne

Fermentation: 15 days in open top wood vat, then to 100% neutral FO barrels

Barrel aging: 10 months in neutral FO barrels

Bottled: Unfiltered on August 2, 2011

Production: 195 cases

Release date: Fall 2011

### **TASTING NOTES:**

*Be warned: this natural wine wins no awards for clarity but will please and even delight when put on the table next to an array of cuisine (paella, Indian cuisine, tapas, scallops and much more). Honeysuckle, jasmine and baked nectarines mingle with cinnamon and apricot aromas to entice and excite. On the palate, if not for the zippy acidity, this wine could easily be mistaken for a red with such weight, tannin and lingering finish.*

### **WINEMAKING NOTES:**

In 2010 Jared continued to play with skin fermentation experiments for white wines and left 100% of the Elen Ridge on the skins in open top wood vats for 15 days. At day 15, with the tannins getting strong we pressed to neutral barrels where the wine stayed. Like all of our wines, we fermented without the aid of nutrients or enhancers, employing the wild yeast from the vineyard. Likewise, malolactic fermentation was natural and finished entirely. The cooperage was neutral French oak. The wine was bottled without clarification, stabilization or filtration.

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