



2016 Stone Crusher

Skin Ferment, Roussanne

El Dorado

We started making skin ferment Roussanne back in 2007 before the term orange wine was even coined. Initially made this way in hopes of driving the natural fermentation to complete but by 2009 Jared & Tracey decided the potential for such a wine, especially with food pairings, was extraordinary and they never looked back. This is their 8th vintage making Stone Crusher.

With chewy tannins reminiscing a red varietal, this wine finds its perfect balance to the rich, fruity structure of Roussanne. If you have the patience to wait, this wine will age slowly and beautifully. Tannins will integrate, revealing a depth and concentration with endless freshness.

Appellation: El Dorado

Vineyard: Elen Ridge

Varietal: Roussanne

Age: Planted 1998

Elevation: 2400 ft.

Soil: Fine-grained loam, acidic residuum weathered from granite

Harvested: Aug 30, 2016

Pressed: Sept 13, 2016

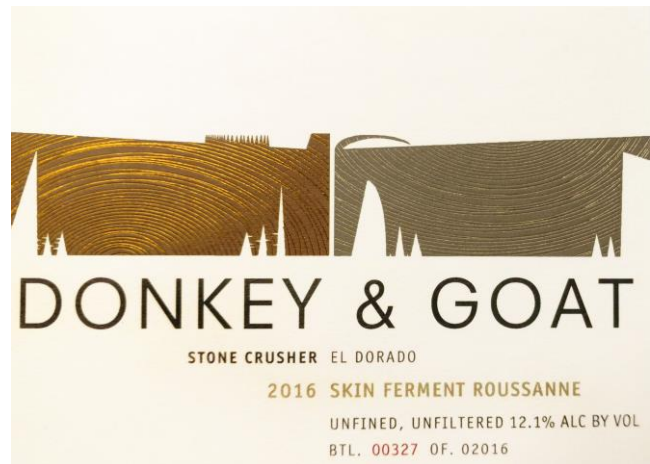
Fermentations: Wild yeasts & bacteria, 14 days in open top wood vat

Barrel aging: 10 months in neutral French oak

Bottled: July 28, 2017

Production: 169 cases

Release date: Summer 2018



Tasting Note:

This wine plays on your senses beautifully, with a savory nose and a fruity but tannic mouthfeel. Your palate experiences an array of flavors from peach skin, to Asian pear and gravenstein apple and the perfect touch of a mineral driven finish. The journey of fruit flavor feels easy, effortless even. But then the hefty, and perfectly rough tannins ground you and prepare you for a long and dry finish.