



## **2019 Stone Crusher**

### ***Skin Ferment, Roussanne***

#### **El Dorado**

We started making skin ferment Roussanne back in 2007 before the term orange wine was even coined. It was 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 12<sup>th</sup> vintage making Stone Crusher.

With chewy tannins reminiscent of 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: Sept 9, 2019

Pressed: Sept 18, 2019

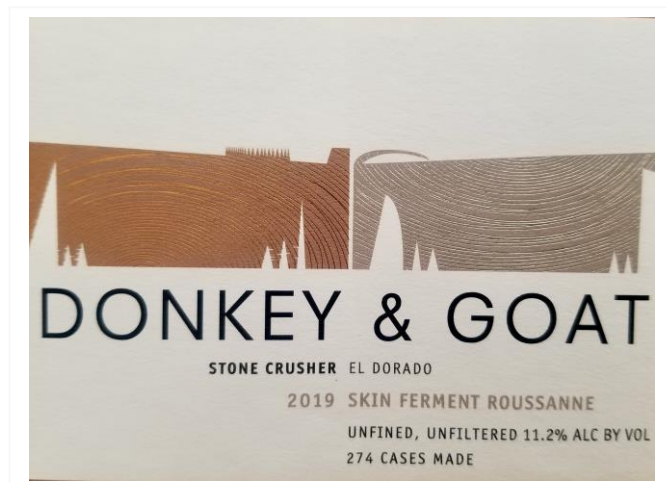
Fermentations: Wild yeasts & bacteria, 9 days in open top wood vat

Barrel aging: 10 months in neutral French oak

Bottled: July 22, 2020

Production: 291 cases

Release date: Spring 2021



#### **Tasting Note:**

*Stone fruit shines in this rendition of Stone Crusher both on the aromatics and palette. Our noses are also greeted with rose petal, navel orange, clove and cinnamon. Beyond its bright notes of fresh nectarine, dried apricots and white peaches, we also see some medium tannins showing through in notes of black tea and cement. The wine is satisfyingly dry and elegant without compromising its fruit-forward aromatics. We recommend it with a watermelon + feta + mint salad and hot sausages off the grill.*