



2020 Stone Crusher

Skin Ferment, Roussanne

El Dorado

In 2007 before the term orange wine was coined we were making skin ferment Roussanne from the Elen Ridge vineyard in El Dorado. It was initially made this way in hopes of driving the natural fermentation to complete. By 2009 we realized the potential for such a wine — especially with food pairings — was extraordinary and have never looked back! 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 2, 2020

Pressed: Sept 16, 2020

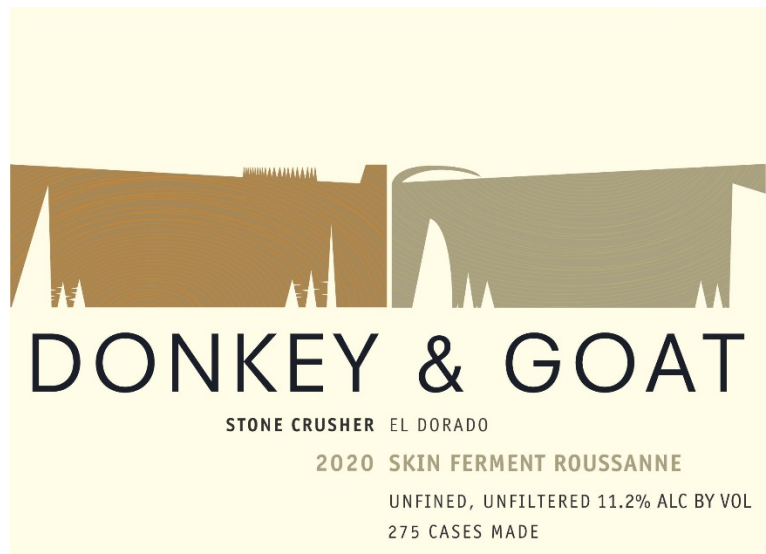
Fermentations: Wild yeasts & bacteria, 14 days in open top wood vat

Barrel aging: 8 months in neutral French oak

Bottled: April 29, 2021

Production: 232 cases

Release date: Spring 2022



Tasting Note:

Dive deep into this layered and textural skin ferment wine that is simultaneously light, exotic and assertive. Tart dried apricot, coriander and cumin start the journey, followed by notes of nectarine, pear blossom, black tea and earthy musk. With chewy tannins and an alluring phenolic quality, this wine is satisfyingly dry and elegant without compromising its fruit-forward aromatics. It will keep you sipping, trying to pinpoint exactly what magical components are contained within! Pair with sesame ginger poke, pork dumplings, chickpeas with cumin or honey-glazed roasted carrots.