



2008 Coupe d'Or, El Dorado

Our Roussanne is now called Coupe d' Or (previously Tamarindo) to reference the gold rush history of El Dorado and the color of our nectar. 2008 includes the addition of 50% Marsanne, is 100% from the Fenaughty Vineyard and 7% was whole cluster, skin fermented.

Appellation: El Dorado
Vineyard: Fenaughty
Varietal: 50/50 Roussanne/Marsanne
Clone: Tablas Creek
Age: 10 years
Elevation: 2800 feet
Soil: Decomposed granite with clay loam
Yield: 1-1.5 tons/acre

Harvested: September 26, 2008
Pressed: Whole Cluster Sept 27, 2008
Blend: 50% Roussanne, 50% Marsanne
Maceration: 7% was whole cluster, skin fermented
Barrel aging: 10 months in 3+ yr FO barrels
Bottled: Unfiltered on July 14, 2009
Production: 49 cases
Release date: Fall 2009

TASTING NOTES:

Lemon curd, grapefruit rind and orange blossom are shockingly pure and intoxicating to the nose. A second pass reveals white floral notes and wet stone. The wine's harmony and balance are beautiful and keep the oily Roussanne character in check for a seamless and mouth coating finish with lingering notes of honeycomb.

WINEMAKING NOTES:

We fell in love with Roussanne years ago but have never fallen too hard for Marsanne until now. In fact, we were not certain we would even bottle the Marsanne until blending trials opened our eyes to a whole new world. The whole is most definitely greater than the sum of the parts. In this case the parts are 50/50 Fenaughty Vineyard Roussanne/Marsanne with 7% whole cluster, skin fermented in stainless (one of Jared's very successful experiments). With such a departure in composition we've also changed the name. We call this Coupe d' Or (previously Tamarindo) to reference the gold rush history of El Dorado and color of our nectar. We pressed both varieties 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 14, 2009.