

DONKEY & GOAT



2009 Stone Crusher, Roussanne, El Dorado

In 2009 we decided to stop dabbling with our skin fermentation experiment and took a deep dive (from 20% in 2008 to 100% in 2009!). This wine spent 9 days on the skins in open top wood vats before we pressed off to complete fermentation in neutral oak barrels. This is not your father's Roussanne but that's a good thing!

Appellation: El Dorado

Vineyard: Elen Ridge

Varietal: Roussanne

Clone: Tablas Creek

Age: 11 years

Elevation: 2400 feet

Soil: Decomposed granite w/ clay loam

Yield: 2-2.5 tons/acre

Harvested: Sept. 10, 2009

Pressed: Sept. 19, 2009

Blend: 100% skin ferment Roussanne

Fermentation: 9 days in open top wood vat, then to 100% neutral FO barrels

Barrel aging: 9 months in neutral FO barrels

Bottled: Unfiltered on July 30, 2010

Production: 58 cases

Release date: Fall 2010

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 2009 Jared took a deep dive with his skin fermentation experiments for white wines and left 100% of the Elen Ridge on the skins in open top wood vats for 9 days. At day 10, with the tannins getting strong we pressed to neutral barrels where the wine stayed. Like all of our wines, we fermented without the aide 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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