

DONKEY & GOAT



2010 Brosseau Vineyard Chardonnay, Chalone

Chalone IS limestone which is why we headed south for our Chablis inspired Chardonnay.

We believe the butter goes on the table not in the bottle! This is our 8th vintage of Brosseau Vineyard Chardonnay which has been farmed organically since 2008. Fans will not be disappointed except to know this is our last vintage as we now only go north.

Appellation: Chalone

Vineyard: Brosseau

Varietal: Chardonnay

Clone: old vine, ungrafted Wente

Age: 34 years

Elevation: 1600 feet

Soil: Limestone

Yield: 1-1.5 tons/acre

Harvested: Sept. 3, 2010

Pressed: Sept. 3, 2010

Blend: 100% Chardonnay

Fermentations: wild yeast & bacteria in 1-3yr old French Oak barrels

Barrel aging: 16 months in 1-3 yr French Oak barrels

Bottled: Unfiltered on January 27, 2012

Production: 96 cases

Release date: Spring 2012

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 (oysters, anything with butter, sushi, Chinese, Thai with lighter spices). Aromas of lemon zest, grass, wet stone and a hint of petrol dance from the glass. The bracing acidity will wake the palate and then please with more citrus, pear and leave you wanting for more.