

D O N K E Y & G O A T

2012 Grenache Blanc, 100% Skin Fermented, El Dorado

In 2012 we further experimented with Grenache Blanc on the skins (orange wine). We had one vat on the skins for 6x days and 4 vats for 11x days. Our "regular" Grenache Blanc included 18% skin fermented wine or the 6x day and one of the 11x day barrels. This wine is a 2 barrel blend where both were 11x day skin ferments which makes an entirely different wine that is incredibly fleshy with long tannins that linger for minutes, not seconds. This is a wine that demands a table of food and perhaps an open mind. Comparing the two is definitely a fascinating tasting that will impress the geekiest of wine geeks!).

Appellation: El Dorado

Vineyard: Fenaughty & Swansboro

Varietal: Grenache Blanc

Clone: Mostly Tablas Creek

Age: 6 years

Elevation: 2,600 to 3,200 feet

Soil: Decomposed granite, red clay and loam

Yield: 2-3 tons/acre

Harvested: Sept 13

Pressed: Sept 25

Blend: 100% 11x day skin fermented Grenache Blanc

Fermentation: Wild yeast, neutral oak

Barrel aging: 8 months in neutral FO barrels

Bottled: Unfiltered on May 22, 2013

Production: 48 cases

Release date: Summer 2013