

D O N K E Y & G O A T

2013 *Improbable* Chardonnay, El Dorado

El Dorado is not where we expected to find Chardonnay to our liking but when offered 30 plus year old Musqué clone, ownrooted Chardonnay we could not resist. Such an “improbable” place to find our style of Chardonnay (minerality, acidity)! What fun to be so wrong and this wine will shine as the temperatures rise.

Appellation: El Dorado

Vineyard: Cloud

Varietal: Ownrooted Chardonnay

Clone: Probably Musqué Chardonnay

Age: 34 years

Elevation: 2,600 feet

Soil: Josephine silt loam

Yield: 3 tons/acre

Harvested: August 10, 2013

Pressed: August 10, 2013

Blend: 100% Chardonnay

Fermentation: Wild yeast, neutral oak

Barrel aging: 8 months in neutral French oak

barrels and Oval German oak Vate

Bottled: Unfiltered on May 24, 2013

Production: 300 cases

Release date: Summer 2014

Tasting Notes

Light yellow color. Aromas of lemon rind, quince and wet river stone that brighten up with air to offer spicy citrus and orchard fruit flavors and a touch of honeysuckle. This light bodied and dry chardonnay finishes with more citrus and persistent mineral notes.