

# D O N K E Y & G O A T

## 2012 Stone Crusher, Roussanne, El Dorado

This white (*orange*) wine will surprise as it spent 15 days on the skins in a 4 ton open top wood vat before we pressed off to complete fermentation in neutral oak barrels. Orange wines, as they are called, are fascinating for many reasons but most exciting for us is the incredible versatility at the table. With chewy tannin and surprising structure this white (orange) wine goes in surprising directions with spice, meat, seafood and an array of fall and winter vegetables (*paella, Indian cuisine, tapas, scallops and more.*)

Appellation: El Dorado

Vineyard: Elen Ridge

Varietal: Roussanne

Clone: Tablas Creek

Age: 14 years

Elevation: 2400 feet

Soil: Decomposed granite w/ clay loam

Yield: 2-2.5 tons/acre

Harvested: Sept. 4, 2012

Pressed: Sept. 19, 2012

Blend: 100% skin ferment Roussanne

Fermentation: 15 days in open top wood vat then  
100% neutral French Oak barrels

Barrel aging: 10 months

Bottled: Unfiltered on July 30, 2013

Production: 216 cases

Release date: Fall 2013

*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.*