

D O N K E Y & G O A T

2013 *Stone Crusher*, Roussanne, El Dorado

This white (*orange*) wine will surprise as it spent 14 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 wine goes in surprising directions with chicken curry, Indian and Vietnamese cuisine, winter vegetables and decadent seafood like lobster and scallops.

Appellation: El Dorado

Vineyard: Elen Ridge

Varietal: Roussanne

Clone: Tablas Creek

Age: 15 years

Elevation: 2400 feet

Soil: Fine-grained loam, acidic residuum weathered from igneous rock (granite)

Yield: 2.5 tons/acre

Harvested: August 29, 2013

Pressed: September 11, 2013

Blend: 100% skin ferment Roussanne

Fermentation: 14 days in open top wood vat

Barrel aging: 10 months - 60% neutral French Oak barrels 40% German Oak oval

Bottled: Unfiltered on July 29, 2014

Production: 365 cases

Release date: Fall 2014

Grilled peach, cinnamon, whiffs of nutmeg and a fleeting hint of freshly inhaled honeysuckle reminds us of warm summer nights. Floating like a butterfly on your tongue, Stone Crusher builds slowly with beautiful freshness, acidity and round tannins tingling your mouth.