



## 2014 Stone Crusher, Skin Fermented Roussanne, El Dorado

This white (orange) wine will surprise as it spent 12 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 tannins and the structure of a red wine, this wine goes in many directions. With pork, Vietnamese cuisine, winter vegetables and raw and cooked seafood to name a few. If you have the patience to wait, this wine will age slowly and beautifully. Tannins will integrate, revealing a depth and concentration with endless freshness.

**Appellation:** El Dorado

**Vineyard:** Elen Ridge

**Varietal:** Roussanne

**Clone:** Tablas Creek

**Age:** 16 years

**Elevation:** 2400 feet

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

**Yield:** 2.7 tons/acre

**Harvested:** August 27, 2014

**Pressed:** September 8, 2014

**Blend:** 100% skin ferment Roussanne

**Fermentation:** 12 days in open top wood vat

**Barrel aging:** 10 months - 60% neutral French Oak barrels

**Bottled:** Unfiltered on July 28, 2015

**Production:** 386 cases

**Release date:** February 2016

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