

D O N K E Y & G O A T

2011 *Untended* Chardonnay, Anderson Valley

34 year, non-grafted, old Wente clone Chardonnay we found near abandoned in summer 2009. Being Fukuoka followers we said why not?! This wine is a stunning example of the benefits of doing less to get more but equally a devastating example of the risk. 2011 was a difficult vintage and we lost most of the crop to mildew, only making 48 cases.

Appellation: Anderson Valley

Vineyard: Blakeman

Varietal: Chardonnay

Clone: un-grafted Wente

Age: 34 years

Elevation: 950 feet

Soil: Decomposed sandstone & loamy clay

Yield: 1-1.5 tons/acre

Harvested: Oct 19, 2011

Pressed: Oct 19, 2011

Blend: 100% Chardonnay

Fermentation: 100% neutral French Oak barrels

Barrel aging: 10mnths in neutral French Oak barrels

Bottled: Unfiltered on August 3, 2012

Production: 48 cases

Release date: Fall 2012

Be warned: this natural wine wins no awards for clarity but will please and even delight when put on the table next to an array of cuisine (oysters, anything with butter, sushi, Chinese, Thai with lighter spices and the list goes on). Aromas of baked green apple, lemon curd and herbal hints are immediate but quickly followed by wet stone and a saline character that speaks to the vines proximity to the Pacific Ocean.